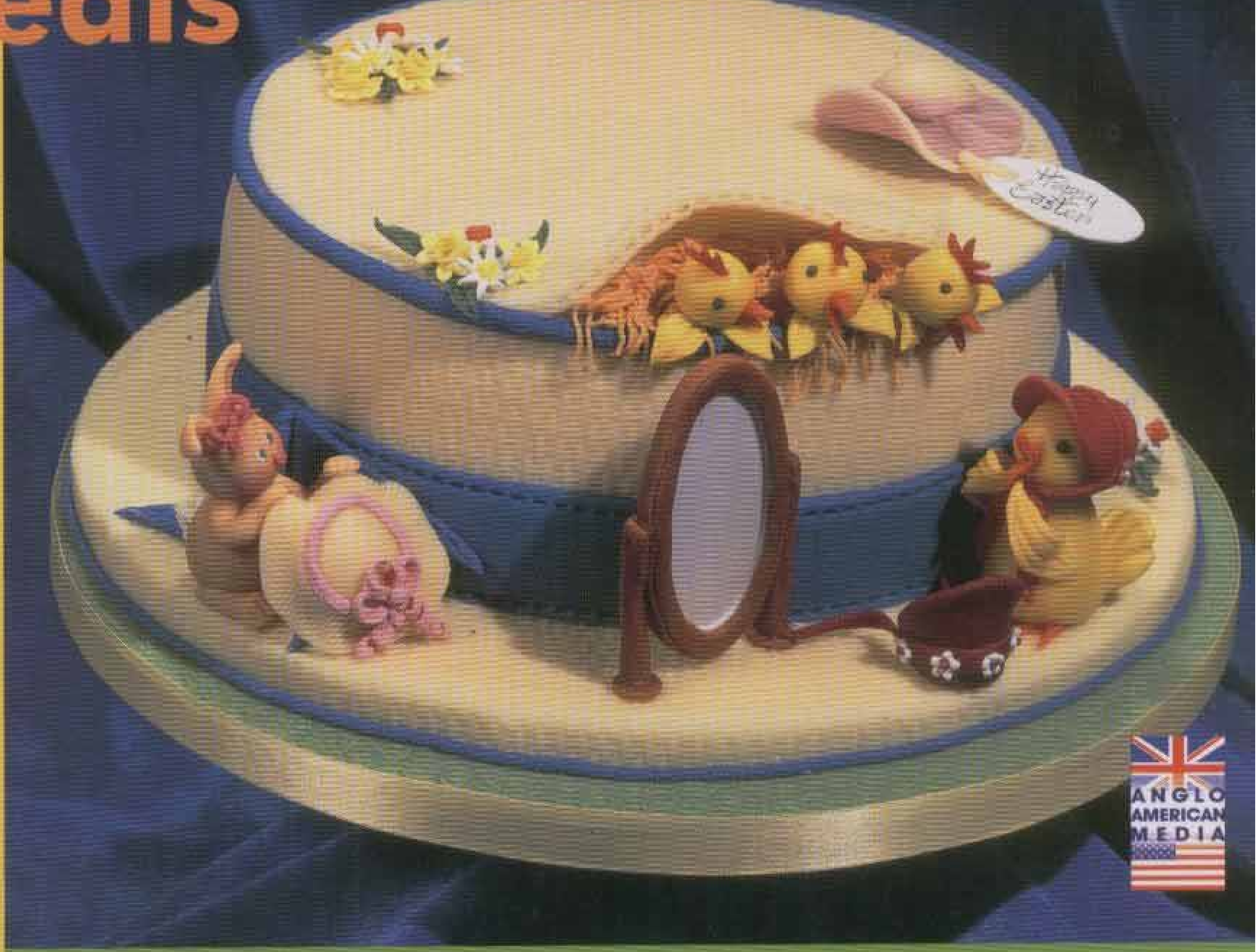
Worlds leading Sugarcraft magazine

EVERY MONTH BETTER VALUE only £3.40

April 2006

Cake
CRAFT & DECORATION



Easter Treats

- Easter Parade
- Chocolate Cakes
- Hydrangea, Anemones, Lilies, Sweet Peas and Jasmine
- Miniature Spring Flowers
- Holy Communion Cake
- Easter Pony Cake
- Wild Rose Fantasia

www.cake-craft.com

9 771473 038012 04

ANGLO AMERICAN MEDIA

Inspirational Cakes!

Ingredients

Guest of the Month 2
Linda Wilson-Barker combines appliqué and brush embroidery in her stunning wild rose fantasia cake.

Easter Pony 12
A cake for all the pony - mad young girls out there by Carol Deacon.

Floral Inspirations 20
From her latest book due out this month Claire Webb makes a realistic anemone along with dainty sweet peas.

Valima Cake 26
In the final part of her Indian Wedding Series, Amtul Knight tells us about the Valima celebrations which come after the wedding day.

Hat Trick 32
3 very different Easter bunny cakes, one jumping rabbit, one 3D rabbit and one with a basket full of pastel eggs made by Helen Sanderson.

Butterfly Extravaganza 36
Everyone gets their own decorated miniature cake with Sam Hanna's wedding cake!

God Bless 42
June Whichello has created a cake, which is equally at home as a christening or as a first Holy Communion cake.

Easter Parade 50
Cheeky chicks and Easter bonnets are the theme of Ann Ockenden's cake.

From Craft to Cake 56
A chocolate cake with a difference by Nadene Hurst, who uses the topical theme of egg decorating in part 4 of her craft related projects.

Baking 68
Chocolate forms a large part in Valerie Hedgethorne's baking this month along with a Sicilian Easter cake.

Cake Regulars
Sweet Talk 10
College Report 18
Subscriptions 48
Secrets of Success 64
Food Facts 74
Gallery 75

12

26

36

68

Editorial Office — Cake Craft & Decoration, PO Box 3693, Nuneaton, Warwickshire CV10 8YQ, Tel/Fax: 02476 738846, Email: editor@cake-craft.com

Contact Details
Subscription Enquiries, Back Issues, Binders and Cake Craft Guides — Cake Craft & Decoration Magazine, Tower House, Sovereign Park, Market Harborough LE16 9EF, Tel: 01858 439605, Email: cake@subscription.co.uk

Website — www.cake-craft.com

Advertising Manager — Melanie Dixon, Pentre Advertising, Tel: 01352 740980, Fax: 01352 741864, Email: Melanie-dixon@btconnect.com

Advertisement Copy — TJ Design, 50 Cedar Road, Mickleton, Chipping Campden, Glos GL55 6SZ, Tel/Fax: 01386 430052

Editorial Assistant — Helen Sanderson
Home Economist — Valerie Hedgethorne
Graphic Designer — Jacqueline South - Jax Design
Photography — Bob Challinor - Ghost Images
Show Co-ordinator — Sheila Lampkin

Telephone Enquiries
Subscription Enquiries: 01858 439605
For US and Canada call toll free 1 877 363-1310
or visit www.expressmag.com
Back issues and Binders 01858 439605
Advertisement Copy 01386 430052
Newsagent or Distribution Enquiries
Vicky Fellowes at Comag Specialist 01895 433800
Sugarcraft Shop Sales
Andy Hownslow 01895 433811

American Cake Shop Distribution
Cake Craft Shoppe. Tel: 281-491-3920
www.cakecraftshoppe.com

Annual UK subscription £40.80 including postage
Annual overseas subscription
Europe and Eire £53.30 including airmail postage
USA $98.00 Canada Can$133.00
Rest of the World £69.50 including airmail postage

Cake Craft and Decoration is published by Anglo American Media Ltd., 38 The Terrace, Torquay TQ1 1DE
Tel. 01803 400000 Fax 01803 407390
Publisher Judy Reed 0208 785 2688

Reproduction by Prisma Imaging, Bristol
Printed in England by Wyndeham Heron

Cake Craft and Decoration distributed by Comag Specialist, Tavistock Road, West Drayton, Middlesex UB7 7QX

Magazine established April 1994
ISSN 1473-0383

We take great care to ensure accuracy but cannot accept any liability for mistakes or misprints. All prices quoted are the manufacturers recommended retail prices at the time of going to press - variations may occur with independent retail outlets. No responsibility can be accepted for any action arising from information in this magazine. No part of this publication may be reproduced without written permission. We regret that we may be unable to reply personally to all correspondence received.
Anglo American Media Ltd © 2006

Cake Craft & Decoration, ISSN 1473-0383, is published monthly (12 times per annum) by Anglo American Media Ltd, USA agent USACAN at 1320 Route 9, Champlain, N.Y. 12919. Subscription price in U.S. $98.00 per annum. Periodicals postage paid at Champlain N.Y. and at additional mailing offices. POSTMASTER: send address changes to Cake Craft & Decoration, c/o Express Mag, P.O. Box 2769, Plattsburgh, N.Y., U.S.A. 12901-0239.

April

When I have seen hot cross buns featured on supermarket shelves for the last 3 months something tells me Easter is just around the corner.

So, with over half of you telling me that you make a cake to celebrate this holiday occasion, I am pleased to present a parade of Easter excellence for you this month.

I must thank the hundreds and hundreds of you who took the time to complete the reader's feedback form which went out with many of last November's issues. Due to the large number of responses we have only just finished collating your comments, and clear patterns are emerging which will help us to focus this magazine ever more closely on the things you are looking for.

One point many of you made was that you would like a definitive guide to the fundamentals of cake decorating, and I am therefore delighted to welcome for the first time Catherine Brown from Sweet Success, who starts an occasional series "Secrets of Success" with a professional approach to marzipanning.

It's also good to hear how many of you enjoy reading our sister publications, and as you can see from Page 41 our Cake Craft Guide: "Wedding Cakes & Sugar Flowers" is on sale now.

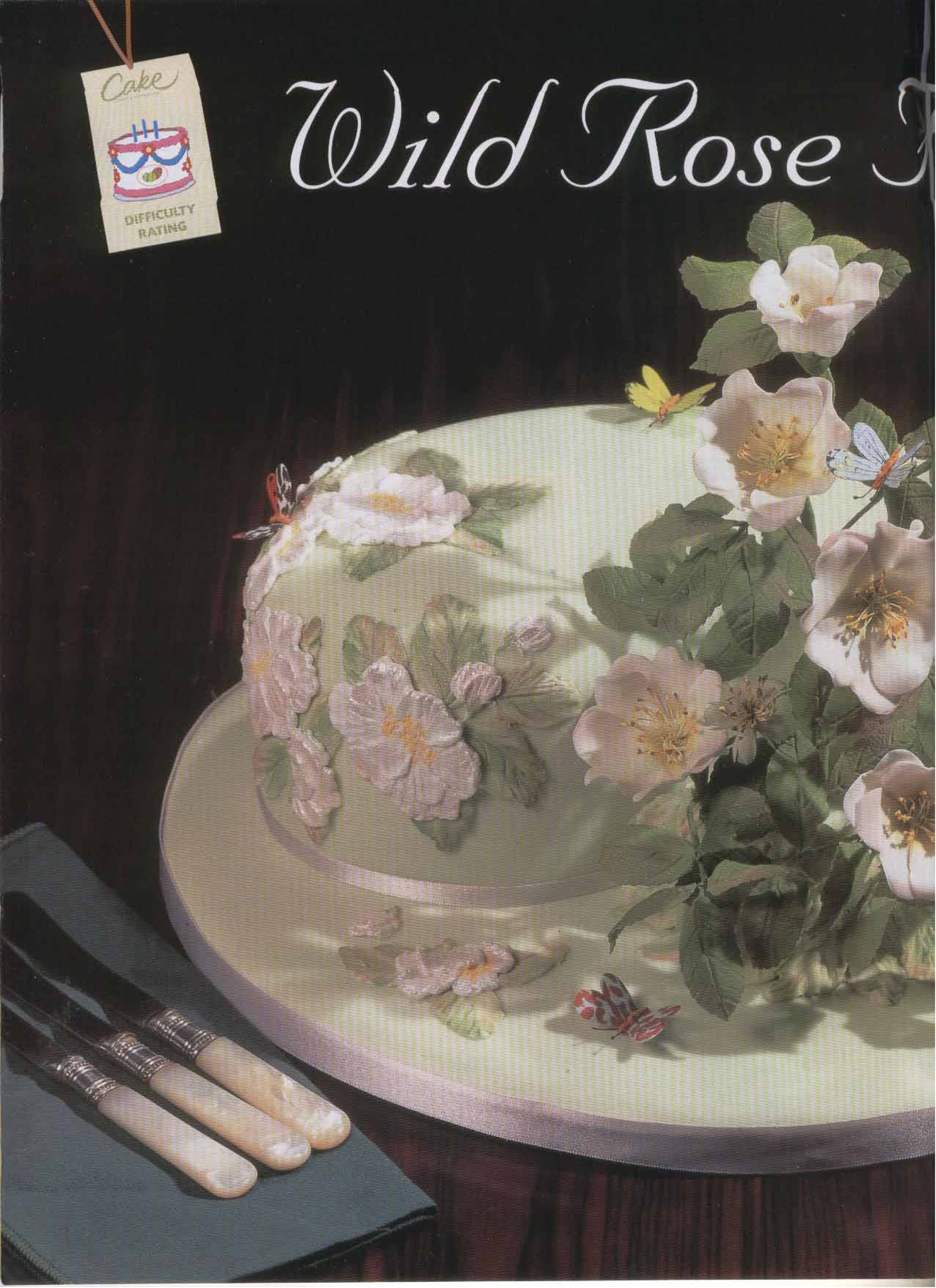
Take care till next month.

Julie

Julie Askew, Editor

1 – Basic | *2 – Simple* | *3 – Testing* | *4 – Advanced* | *5 – Expert*

Wild Rose



Fantasia

by
Linda Wilson-Barker

Whilst Appliqué techniques and Brush Embroidery are not in themselves new ideas, the combination of these two artistic techniques to create a delicate low relief medium is beautifully illustrated in this stunning Wild Rose Fantasia.

YOU WILL NEED

- 25cm (10in) teardrop shaped cake covered with pale green icing and trimmed with green ribbon on a 33cm (13in) oval drum board edged with ribbon
- royal icing
- flower and modelling mix*
- blossom tint lemon yellow, dusky pink and lemon yellow (Sugarflair)
- lustre colours pearl white and snowflake (Sugarflair)
- white vegetable fat
- stikki-stuff-edible glue*
- paste colours Christmas green, autumn leaf, Christmas red, egg yellow, brown and liquorice (Sugarflair)
- superwhite powder (Sugarflair)
- rejuvenator spirit (Sugarflair)
- piping bags
- number 2 nozzle (PME)
- sable paintbrushes numbers 00 and 4
- double sided tape
- paint palette
- butterfly wing cutters*
- fine palette knife (Kemper)
- softening pad A4*
- black cotton stamens
- floristry wires 26 gauge gold
- floristry wire 26 gauge moss green
- floristry tape moss green
- posy pick (optional)
- easy twist wild rose cutters (Patchwork Cutters)
- stamens small yellow
- heart shape cutter 30mm (1.25in)
- ballbone tool*
- calyx cutter large*
- a selection of rose leaves

* Sugarworks FineArt

WILD ROSES

1 Cut a narrow 20mm (${}^{3}/_{4}$in) length of double sided tape. Lay a length of moss green 28g wire at one end. Place 8 stamen heads along the tape and firmly roll the wire and stamens together. Make 3.

2 Tip the ends of the stamens with brown paste colour and dust with lemon yellow. Tape three complete stamen heads together with ${}^{1}/_{2}$ width moss green tape.

3 Roll out white flower paste very thinly and cut out 5 heart shape petals. Lay them on a softening pad and gently soften the edges.

4 Turn the petals over and coax them backwards slightly from the round edge towards the point.

5 Dust the edges of each petal with a pale pink dust and place them in a small curved support; **DO NOT** let them dry.

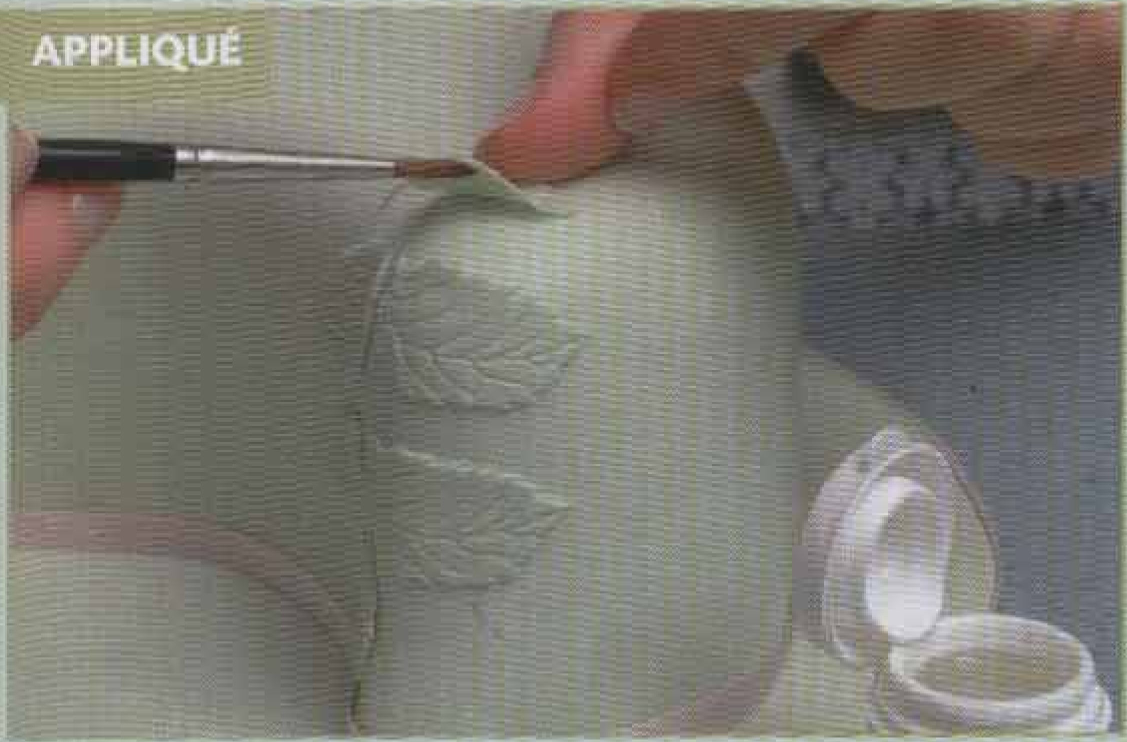
6 Push a grape sized piece of green paste into the 4mm (${}^{3}/_{16}$in) hole in the A4 softening pad. Remove and firmly roll the paste out from the 'tube' until fine. Cut out a large calyx. Hollow out the centre and broaden and soften each sepal across your fingers.

7 Apply edible glue to the calyx centre and place the first petal as shown, continue with the remaining four. Push the wired stamen heads through the flower centre until they are firmly embedded.

8 Neaten the base of the calyx and dry the flower in a piece of kitchen foil using a paper clip to support the base. When dry dust with pink and green powder. Tape several leaves to each flower and insert into a piece of pale green flower paste on the board against the cake side.

9 Smear the board with white vegetable fat then roll out pale green flower paste thinly. Cut out leaf shapes.

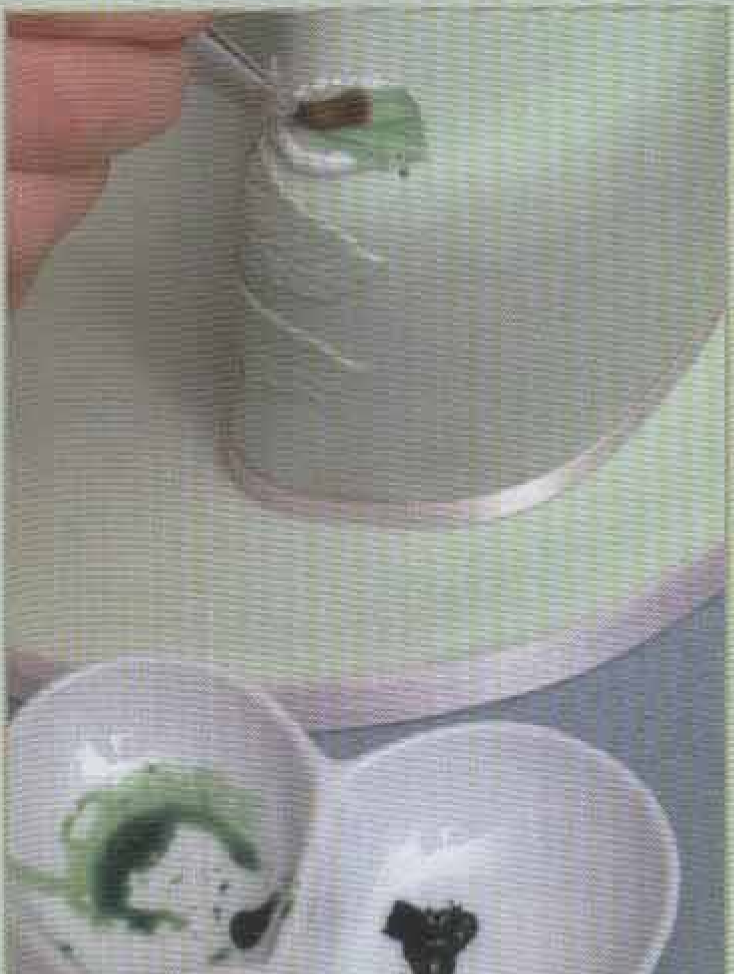
APPLIQUÉ



10 Lift the leaves and dampen the backs of each with edible glue and attach to the dry cake surface in your chosen pattern.

BRUSH EMBROIDERY

11 Fill a piping bag with white royal icing and a number 2 nozzle. The royal icing should be a medium peak consistency. Pipe a substantial edge with the royal icing around the top and sides of your first leaf.



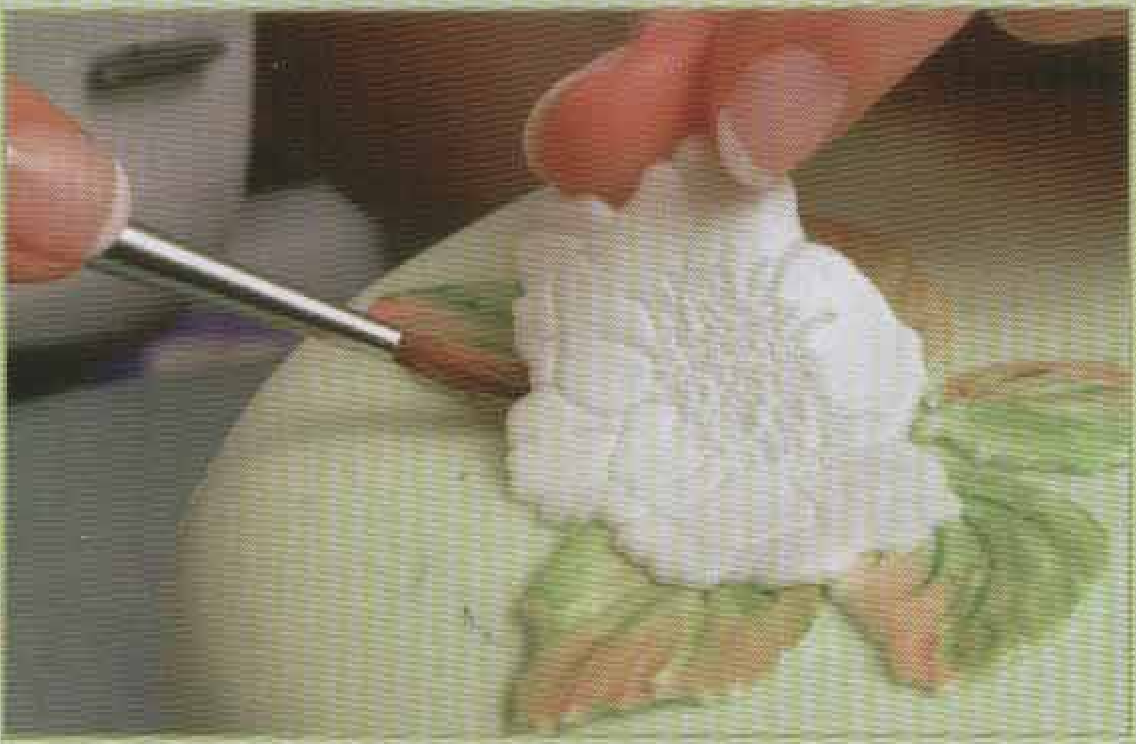
12 Using a number 4 brush work a small amount of green colour and water together. With deliberate strokes work the icing from the edge following the lines of the leaf adding more colour as you go.

Cake Tip

Because a glycerol-based colour is being used, no additional medium is necessary i.e. piping gel.

13 With a clean brush add highlights of pink to one edge of the leaf. Complete all the leaf design in this way and allow to dry.

14 Using a number 00 brush add very fine vein highlights to each leaf.



15 Roll out white flower paste thinly and cut out your required flower. Dampen the back with edible glue and attach the flower to a leaf formation.

16 With a number 2 nozzle and white royal icing pipe the first petal; this should be the petal furthest away. Pipe across the outside edge only.

Cake Tip

CRAFT & DECORATION

A book about butterflies is a useful guide to the huge variety of colours these beautiful insects adopt!

17 Brush towards the petal base in this way with each petal until the closest petals remain then you must pipe the sides as well as the outside edge.

18 Continue to build the petals up in this way.

19 Dip the tip of a damp brush into dry colour and stipple the stamens into the centre. Dry.

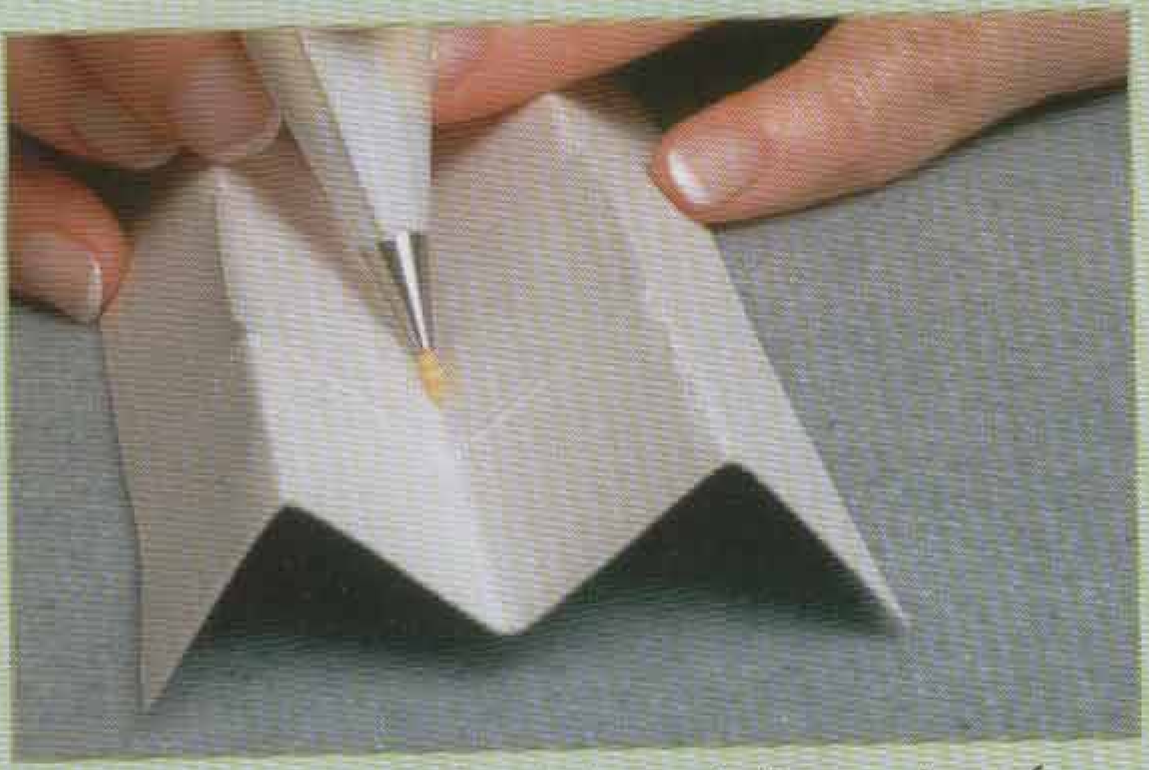
20 When all the flowers and buds are complete, paint each one with a mix of rejuvenator spirit and pearl white lustre and allow to dry.

21 Dust the cake, leaves and flowers carefully with snowflake and a large brush.

BUTTERFLIES

22 Roll out very pale blue flower paste until transparent.

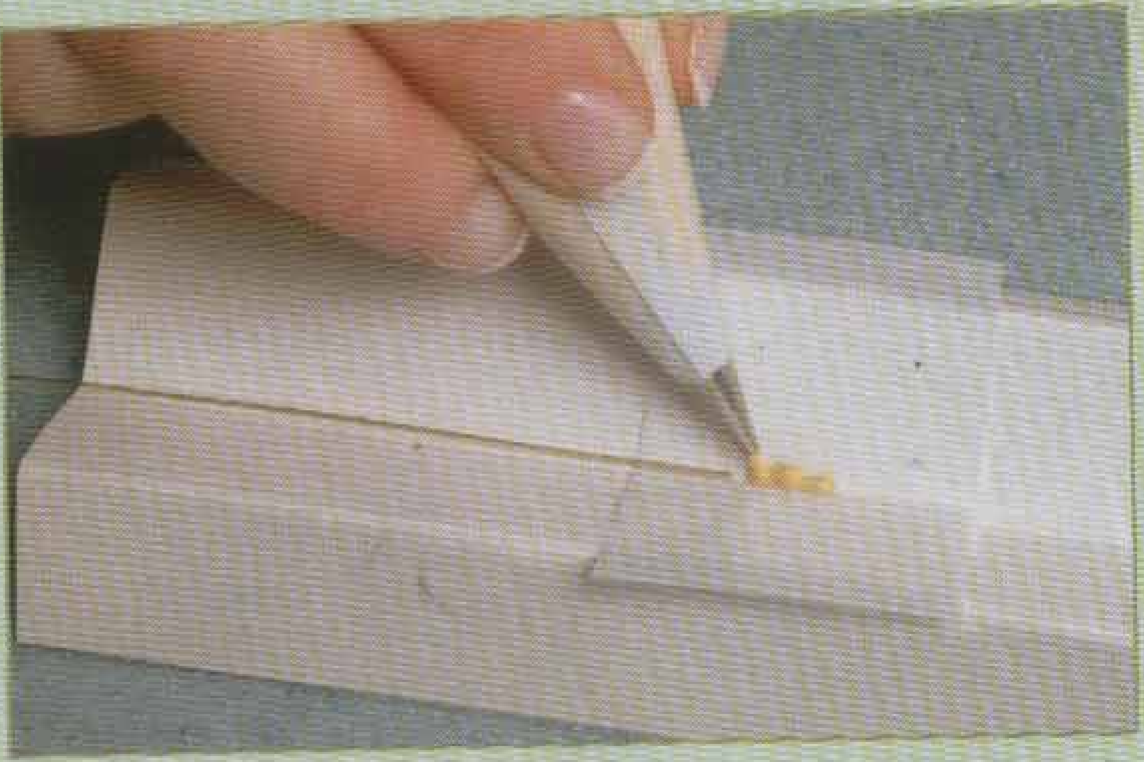
23 Mix your choice of colours for your butterflies with rejuvenator spirit and superwhite.



24 Make a support for the butterfly from a piece of folded card and line with silicone greaseproof paper. Pipe a small body for the butterfly with a number 2 nozzle 12mm ($^1/_2$in) in length.

25 Whilst this is still wet, carefully insert the two back wings and then the two front wings.

26 Cut the ends of two very fine black stamens and insert them into the 'head' of the butterfly with tweezers and leave to dry.



27 For a 'wired' butterfly cut a 26g gold wire in half and place on to the silicone paper in the folded card. Pipe the body on to the wire and proceed as before.

28 Attach each unwired butterfly to the cake surface with royal icing.

29 Insert the wired butterflies into a piece of flower paste or into a small posy pick in the cake.

Cake Craft Shoppe

3414 Highway 6 • Sugar Land, TX • 77478 • 281.491.3920

US distributor for PME, FMM, Patchwork Cutters & much, much more.

Rosa's Designs now in stock!

Shop online today!

Wholesale and retail welcome

Offering a full line of supplies for fondant & gum paste!

www.cakecraftshoppe.com

Email: sbrooks@cakecraftshoppe.com
Call: 001 281 491 3920

Sugarworks
FineArt

www.sugarworksfineart.com

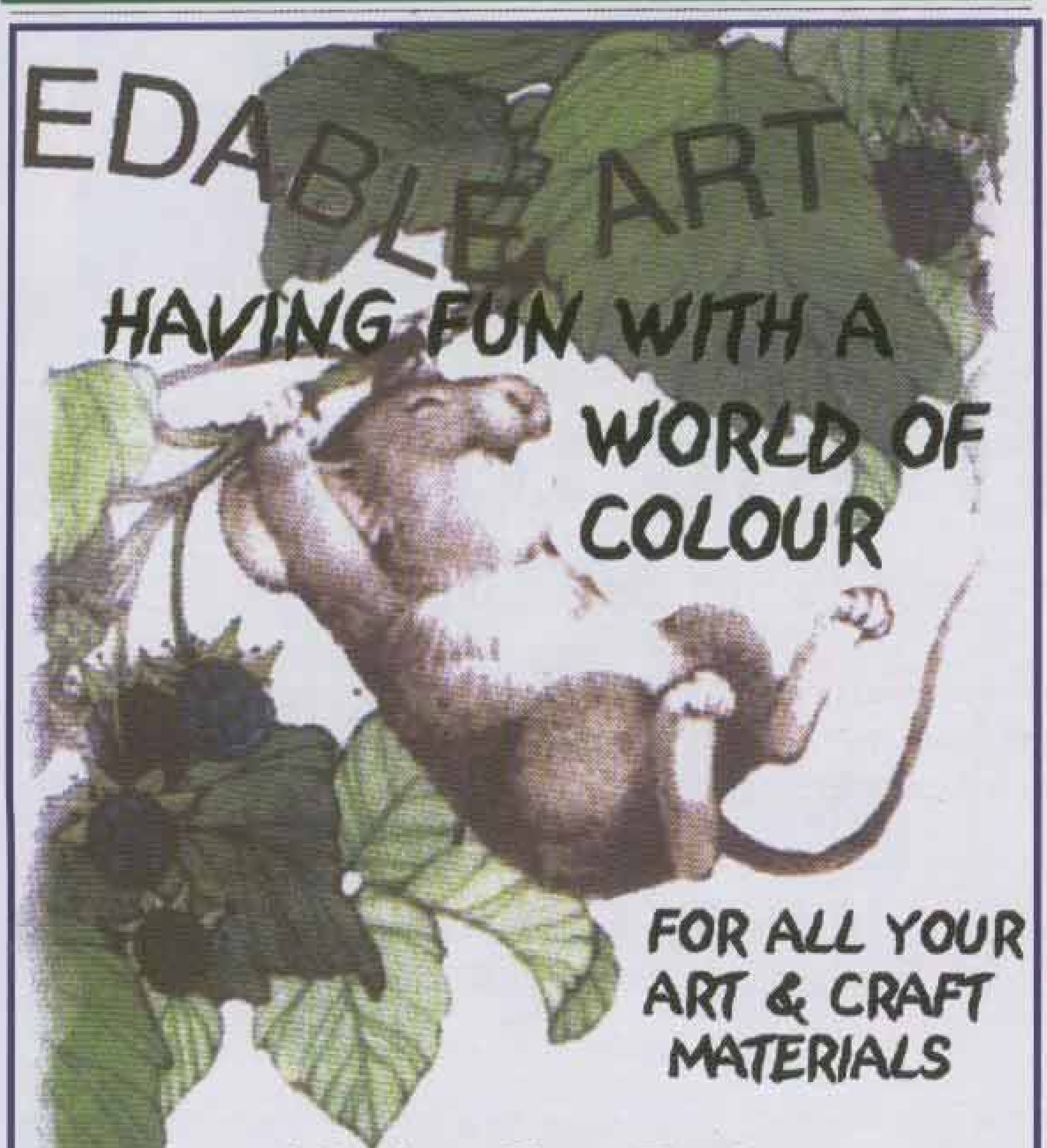
JOIN US IN CELEBRATING OUR
18th birthday
by taking advantage of our
SPECIAL OFFERS

Sugarworks FineArt Flower & Modelling Mix ~ BUY 2 –Get One Free !

Sugarworks FineArt cutters ~
Buy Any 3 ~
only pay for 2 !

1-2 DUDLEY ST
KIDDERMINSTER
DY10 2JJ
Tel/Fax:
01562 829639

ALL MAJOR CREDIT CARDS WELCOME



1 Stanhope Close, The Grange
Spennymoor, Co, Durham, DL16 6LZ
FAX/TEL :01388 816309

The Glitter Mine 'Service with a Sparkle'

Almond Art

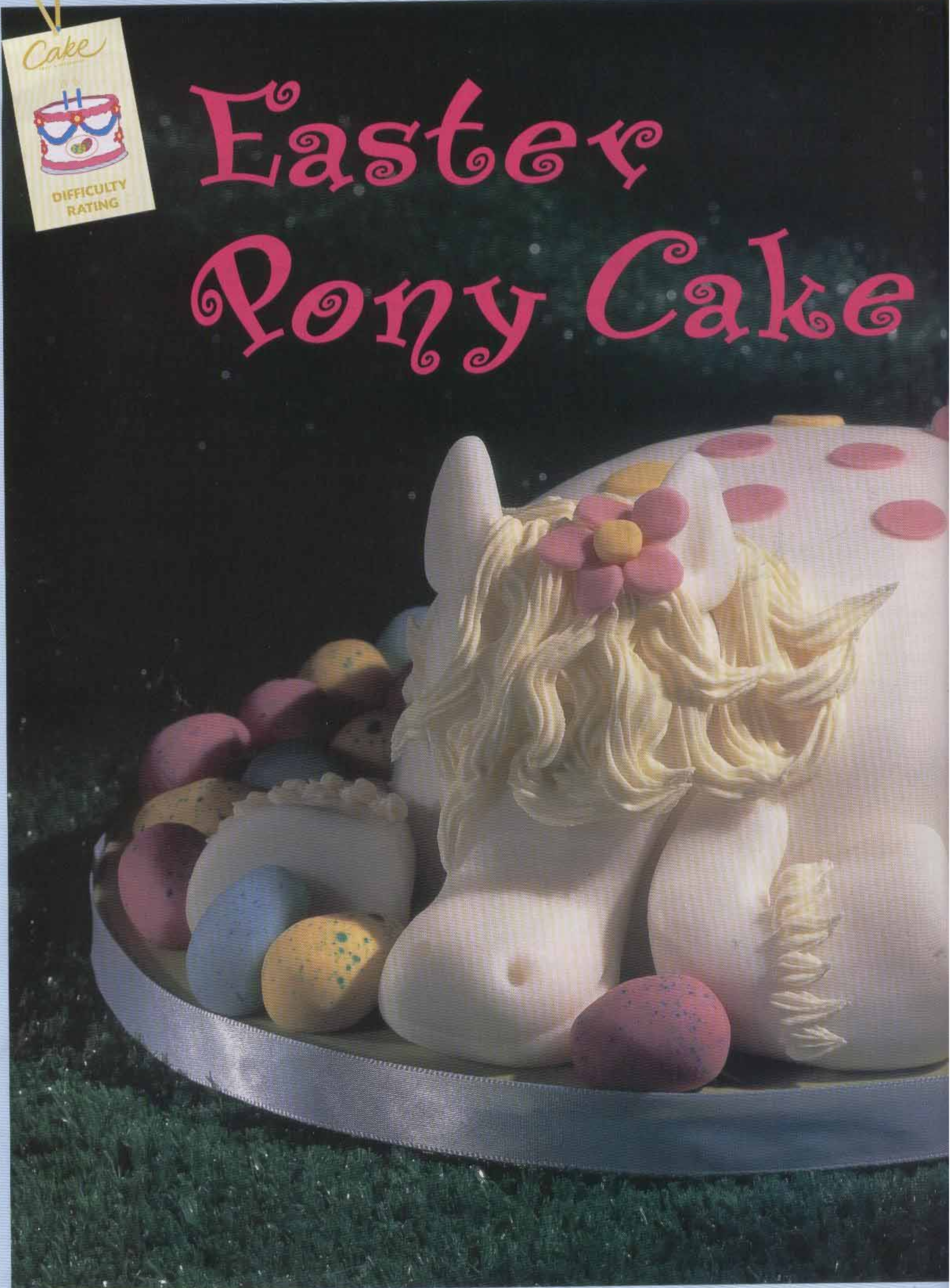
Cake decorating in colour

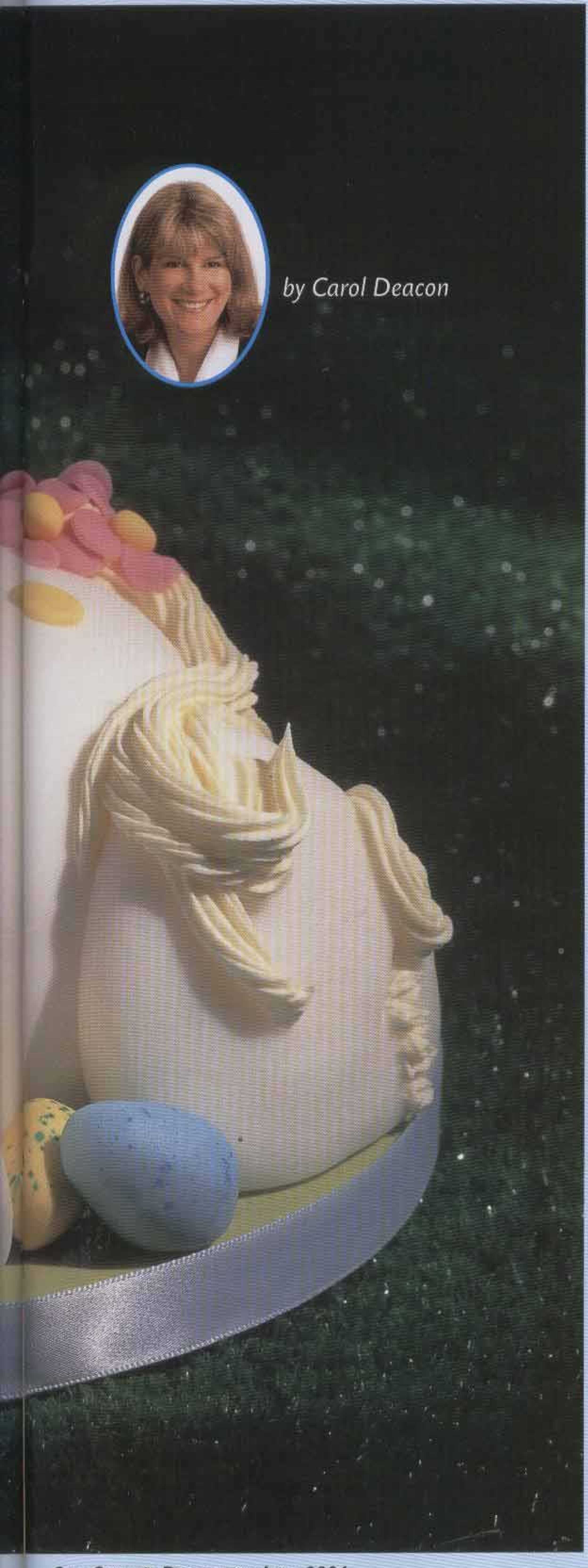
Get some colourful ideas from our free colour catalogue or log onto our website

www.almondart.com

0800 298 5673

Easter Pony Cake





by Carol Deacon

You've probably heard of the Easter Bunny, but have you ever heard of the Easter Pony?

Neigh?

Well here she is!

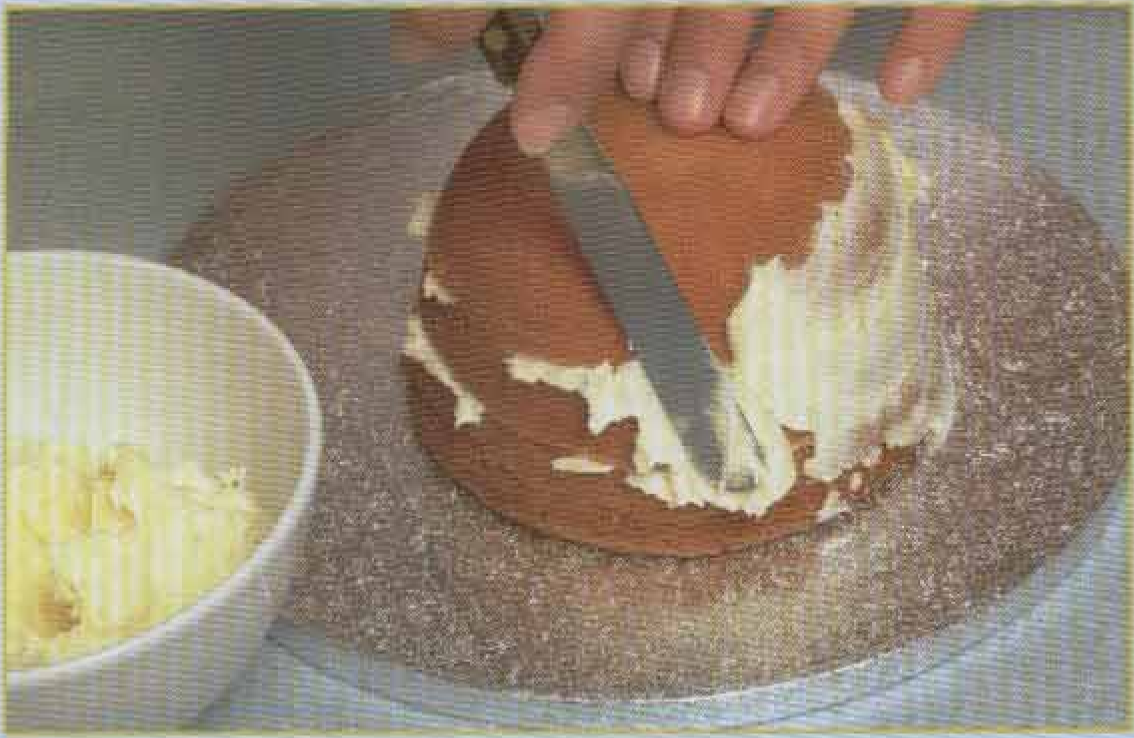
Of course, you could use this design for other occasions too. She would make a super birthday cake for any pony-mad little girls you might know. Simply leave the Easter eggs out and substitute sweets or simple sugarpaste carrots instead.

YOU WILL NEED

- sponge cake 15cm (6in) round or baked in a pudding bowl see note*
- buttercream 500g (1lb 2oz) plain/vanilla
- icing sugar
- sugarpaste 1kg (2lb) white
- sugarpaste 100g (3 1/2oz) pink
- sugarpaste 90g (3oz) blue
- sugarpaste 90g (3oz) yellow
- food colour paste blue
- cake board 25cm (10in) round
- carving knife
- cling film
- palette knife
- rolling pin
- small sharp non-serrated knife
- cake smoothers
- pastry brush
- small paintbrush
- piping bag
- small star piping nozzle (optional)
- 5 petal flower cutter or similar

NOTE

You can bake a cake in a heatproof pudding bowl (e.g. Pyrex) to get a nice rounded shape automatically which saves wastage and saves you having to carve up a cake. Grease the bowl and place a small greaseproof paper disc in the bottom of the before baking. Use the same quantity of cake mixture that you would for a 6 or 7in round tin. Fill the bowl about 3/4 of the way up. When cooked, slide a palette knife around the inside of the bowl to loosen the cake and turn out.



1 Slice the cake horizontally two or three times. Sandwich the slices with buttercream and then re-assemble. Place the cake on the board and spread a coating of buttercream around the outside of the cake.

CakeTip

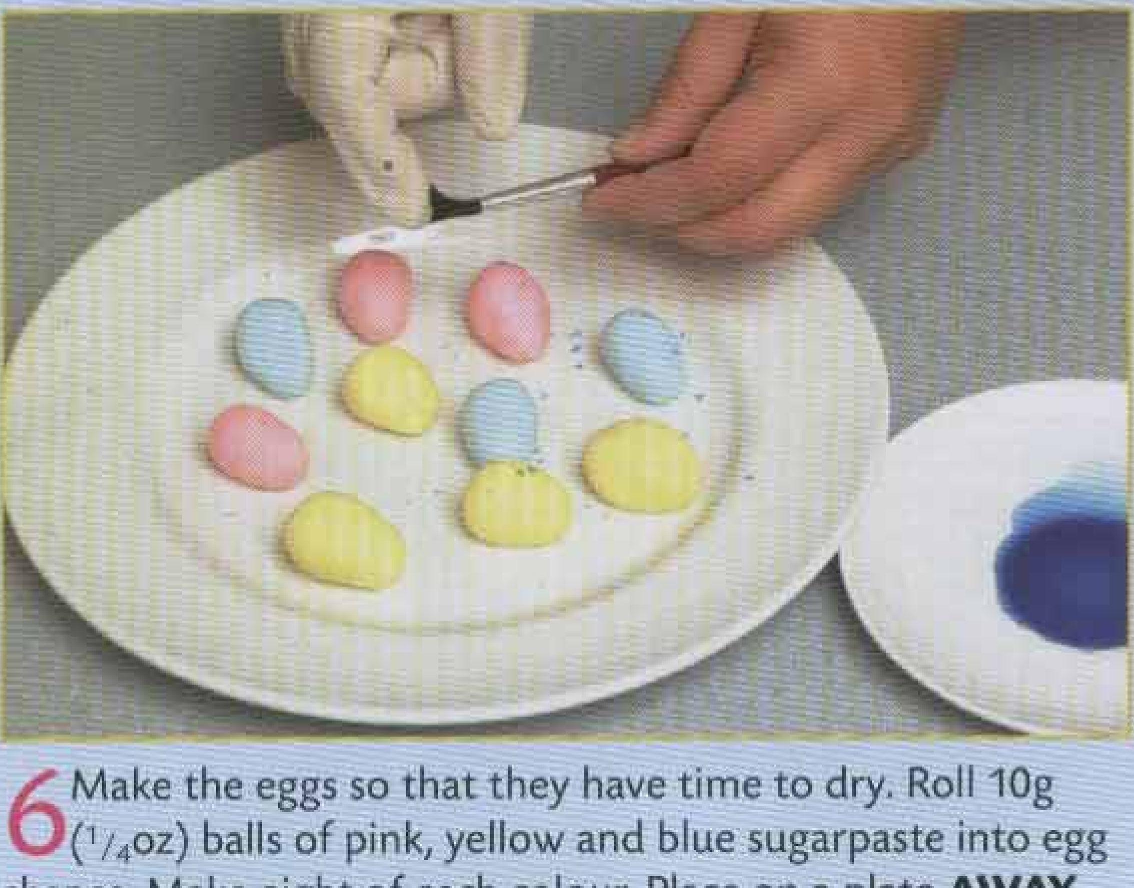
The buttercream acts as "glue" to stick the sugarpaste securely to the sponge. It needs to remain moist. To stop the outside layer of buttercream hardening before you are ready to cover the cake, cover with a layer of cling film.

2 Dust your work surface with icing sugar. Knead 450g (1lb) of white sugarpaste until pliable. Roll out and place over the cake. Smooth the top and sides and trim away any excess from around the base. Position the cake slightly off-centre on the board.

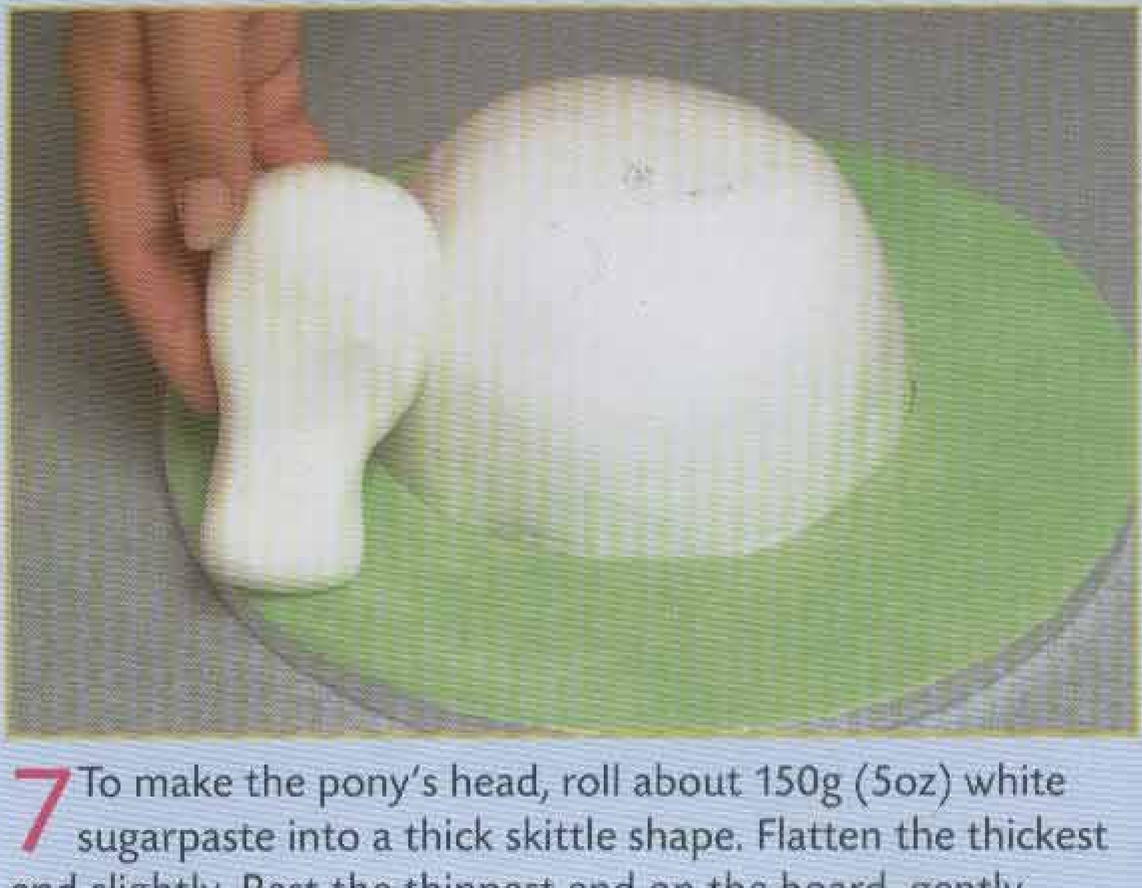
3 Clean the board if necessary with a piece of kitchen paper. Lightly moisten the exposed board with a little cooled boiled water and a pastry brush. Colour 8oz of sugarpaste green for the grass.

4 Roll out thinly 125g (5oz) of green coloured sugarpaste and cut into three thick strips. Lay the strips around the base of the cake. Neaten the joins but do not panic as the legs and eggs will hide the seams later!

5 Slide a knife around the edge of the board to neaten it. Use a cake smoother to iron out and flatten any lumps and bumps in your grass.



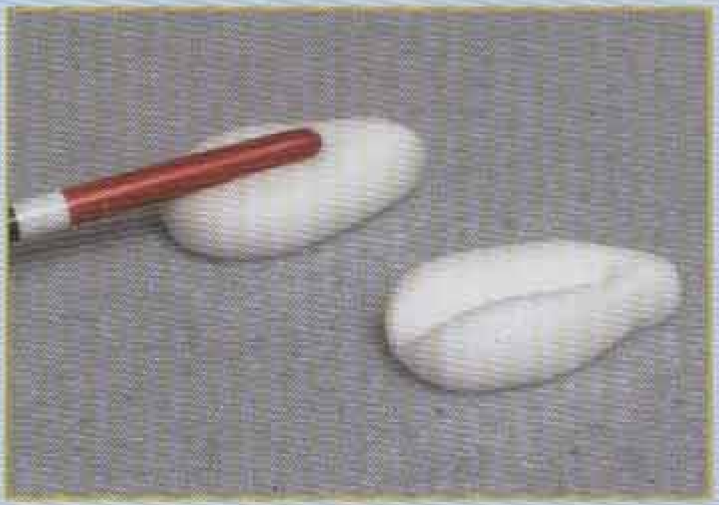
6 Make the eggs so that they have time to dry. Roll 10g ($^1/_4$oz) balls of pink, yellow and blue sugarpaste into egg shapes. Make eight of each colour. Place on a plate **AWAY FROM THE CAKE!** Flick watered down blue food colour over the eggs to speckle them and leave to dry.



7 To make the pony's head, roll about 150g (5oz) white sugarpaste into a thick skittle shape. Flatten the thickest end slightly. Rest the thinnest end on the board, gently position the head against the pony's body. Stick it in place with a couple of light dabs of water.

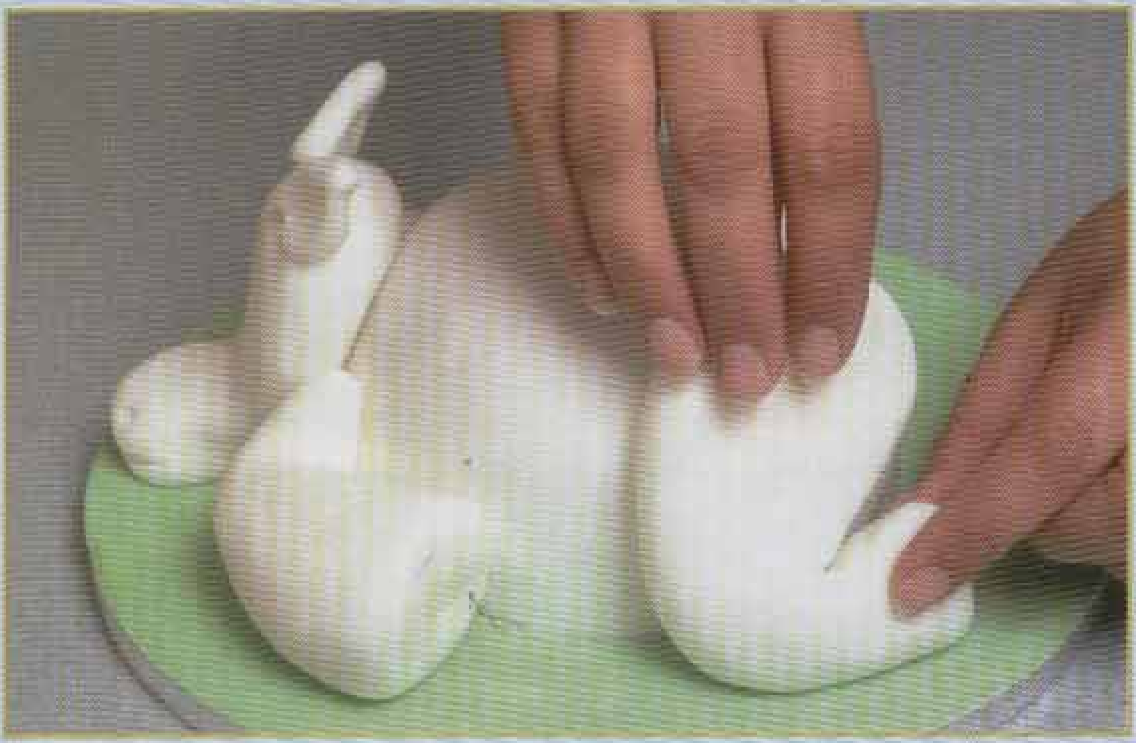
8 Use the wrong end of a small paintbrush to poke two holes in the pony's nose for the nostrils.

9 Press the flat edge of a knife horizontally into the pony's muzzle to make a mouth.

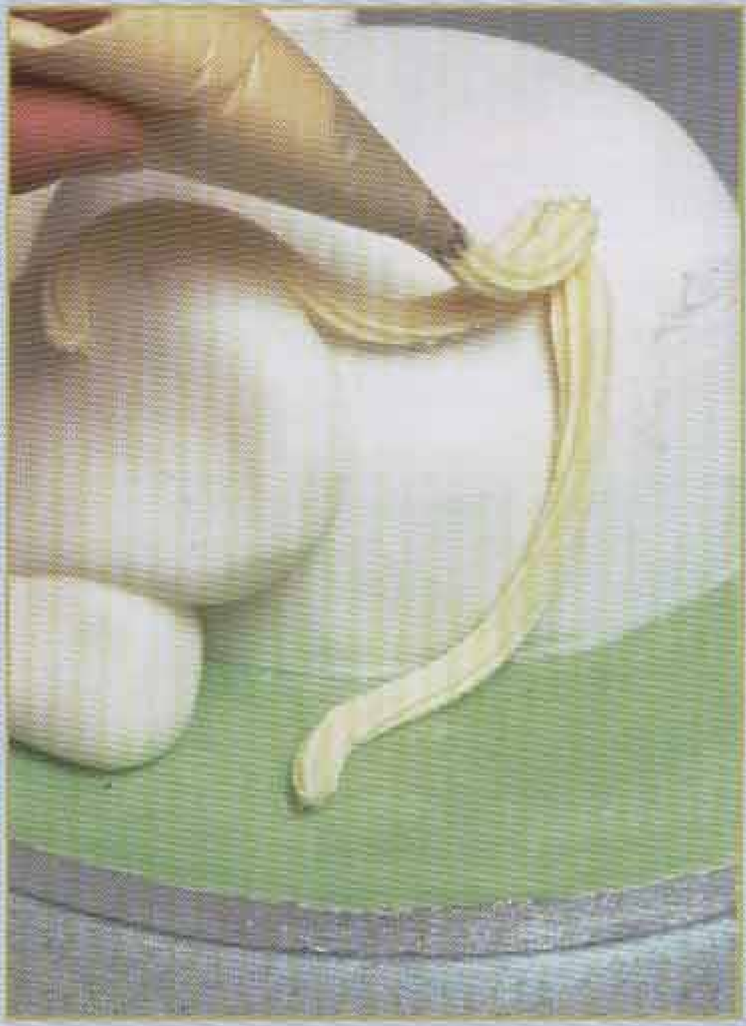


10 Make two small pointed oval shapes for ears. Press the end of a paintbrush into each one to make an indent and stick one ear either side of the pony's head.

11 Make two chunky 90g (3oz) carrot shapes for the front legs. Bend one of the legs and stick onto the body by the side of the head. Stick the other one behind the head.



12 To make the pony's rear leg (you only need one) roll 120g (4oz) white sugarpaste into a larger carrot shape. This time flatten the thickest end slightly and bend it back slightly towards the thinner end. Stick this against the pony's tummy.



13 Place about 3 tablespoons of buttercream into a piping bag fitted with a small star nozzle, alternatively, snip a small triangle off the end of the bag. Pipe the icing over the pony's rump to build up a tail.

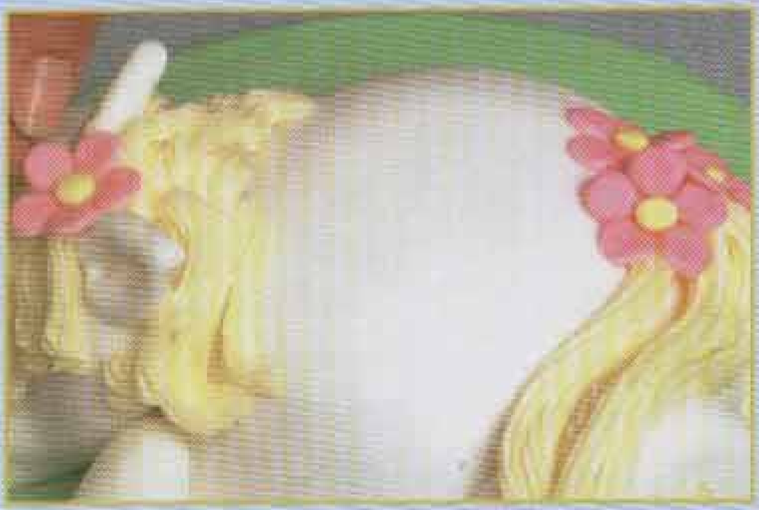
14 Pipe shorter wavy lines for the pony's mane and fringe.

15 Pipe a little ring of hair just above each of the hooves. Simply squeeze a little icing out of the bag and pull away, and let the icing tail off into a little point.

Cake Tip

Use the eggs and spots on the pony's back to hide any problem areas. You can stand candles in the icing eggs or carrots and use them as candleholders for a birthday cake.

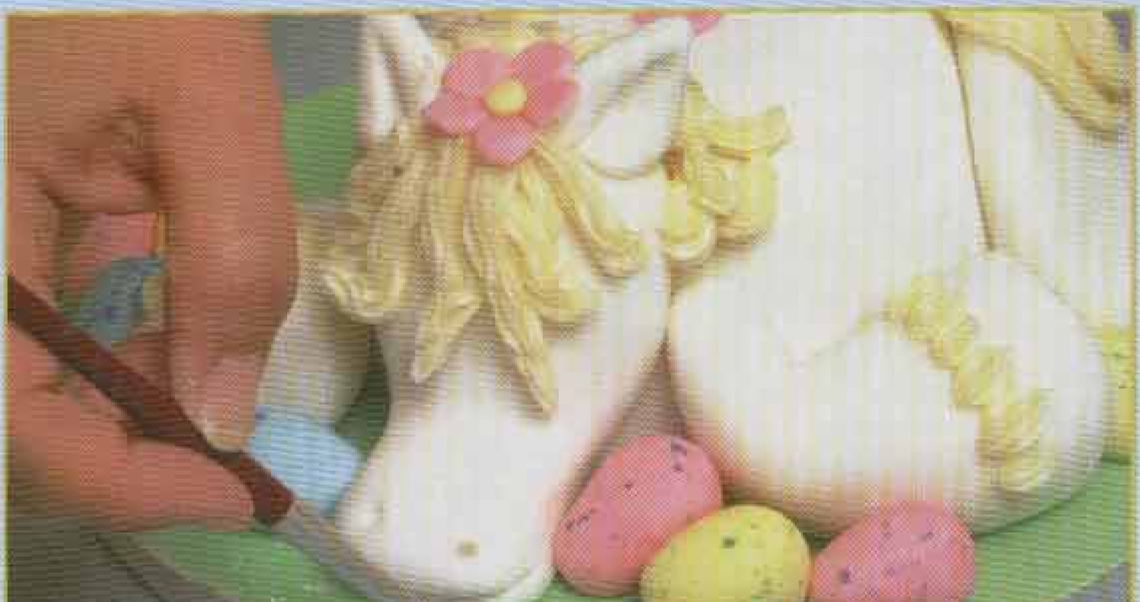
16 Roll out thinly 30g (1oz) of pink sugarpaste. Cut out four flower shapes with the 5-petal cutter. Place a dot of water into the centre of each flower and attach a small ball of yellow sugarpaste.



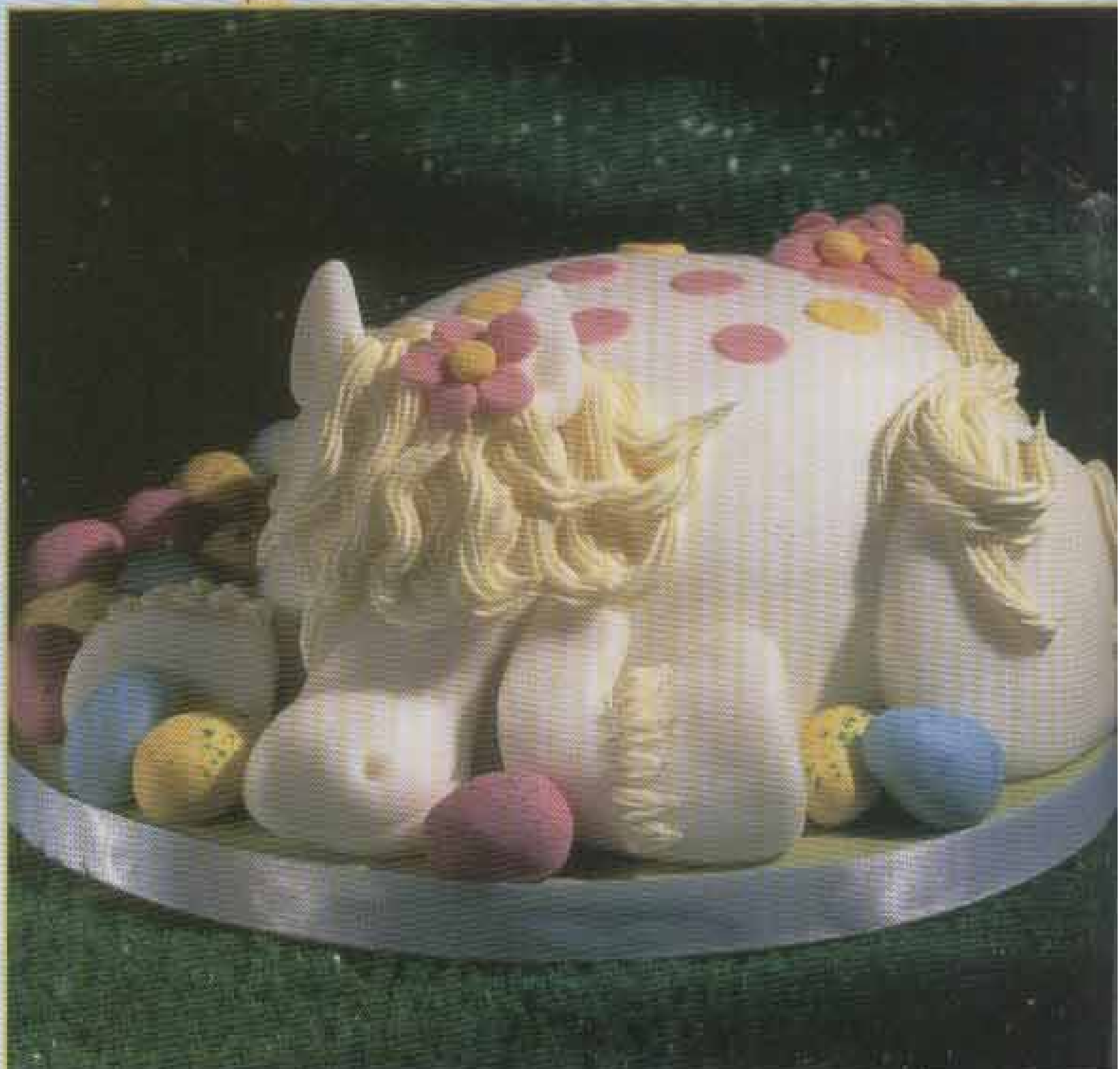
17 Stick three flowers on the tail and one just in front of the pony's ear.

18 Cut a few discs out of leftover coloured sugarpaste with a piping tube and attach to the pony's back.

19 Arrange the eggs around the board and secure with a small amount of water.



20 Brush away any icing sugar with a soft, damp paintbrush.



Barking College

offers a wide range of cake decorating/sugarcraft courses as we discovered last year when Cake Craft and Decoration were invited to see some of the students work. For further information contact Lesley Herbert, Barking College, Dagenham Road, Rushgreen, Romford, Essex RM7 9LT.

Karron Walker-Hebborn City and Guilds 7822 Sugarcraft.

Sharon Reeve City and Guilds 7822 Sugarcraft.

Jenny Galliano College Diploma in cake decoration.

Mary Djan College Diploma in cake decoration.

Rita Knowles College Diploma in cake decoration.

June Mathews College Diploma in specimen and exotic flowers.

June Mathews College Diploma in specimen and exotic flowers.

Charitha Fonseka College Diploma in specimen and exotic flowers.

Tina Brogan College Diploma in specimen and exotic flowers.

Kay Orrey City and Guilds 7822 flowers.

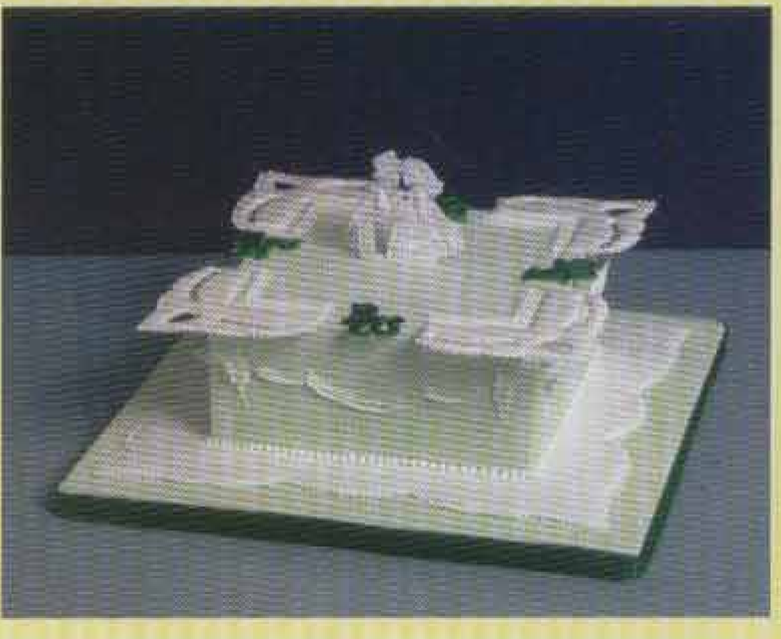
Kerry Nash City and Guilds 7822 flowers.

Janet Mickley City and Guilds 7822 flowers.

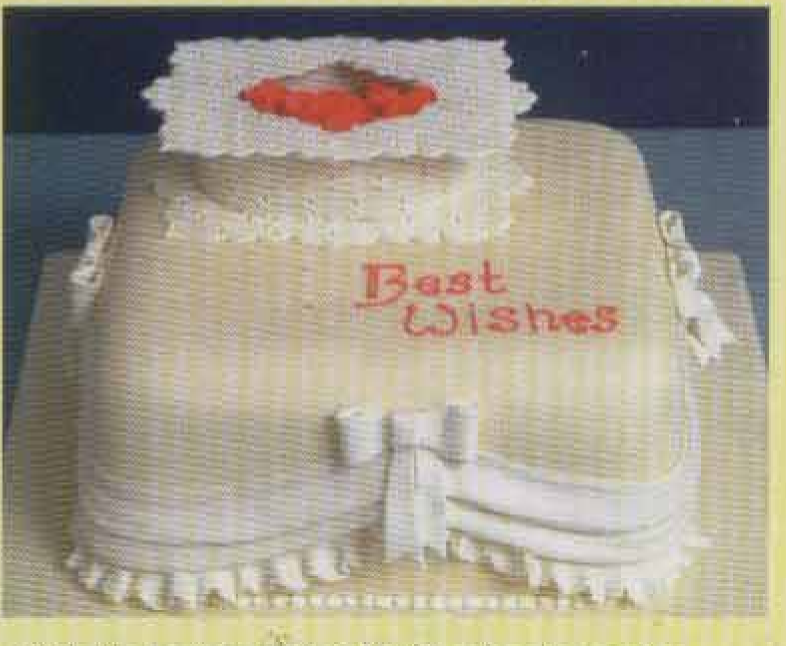
Omar Mudhir ABC 139/2 cake decoration.

Darius Coppen ABC 139/2 cake decoration.

Jenni Cook ABC 139/2 cake decoration.



Anastasia Ezerioha ABC 139/2 cake decoration.



Michelle Turner ABC 139/2 cake decoration.

Irene De Barros ABC 139/2 cake decoration.

Veronica Bangura ABC 139/2 cake decoration.

Timothy Doyle ABC 139/2 cake decoration.

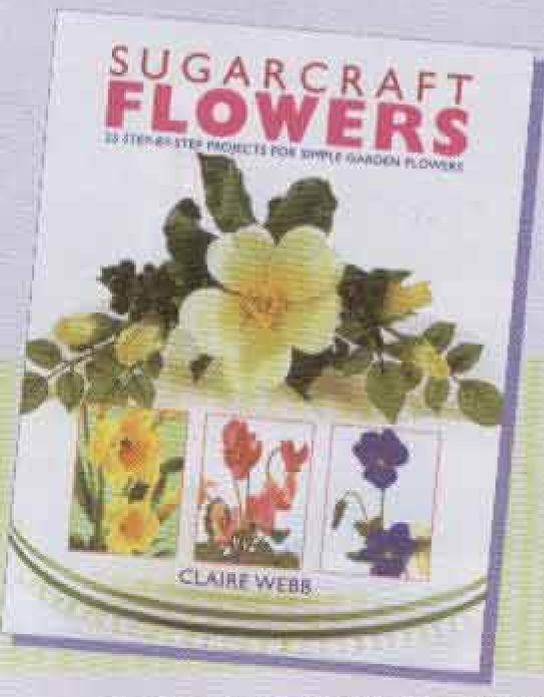
Anemone

The anemone appears in spring and can be in red, purple or bright pink. The stamens of the anemone are normally the same colour as the flower. There is also a white variety that has a green centre.

YOU WILL NEED

- flower paste white and green
- dusting powders (petal dust) in the following colours: your choice for the flower, plus violet
- wires 22, 28, and 30 gauge
- very fine silk or cotton thread in either cream or white
- light green florist's tape
- black sugartex (Sugarflair)
- anemone petal cutters (Fine Cut 107 or Tinkertech leaf set 225-228)
- Christmas rose petal veiners (SK Great Impressions)
- daisy leaf cutters (Jem L4B)
- wire cutters
- fine scissors
- emery board
- paintbrush
- craft knife
- ball tool
- white kitchen towel, torn into 5mm (1/4in) strips
- dresden tool

Cake Craft and Decoration readers can order Sugarcraft Flowers for the special price of £10.99 (RRP £12.99) including free UK p&p, phone 01903 828503 quoting the book title and this special offer code NHsugar/1.



STAMENS AND CENTRE

1 Take a 15cm (6in) long piece of 30 gauge wire and bend it in half. Holding the bend, twist the wire to make a small loop.

2 Wind fine silk or cotton thread around two slightly parted fingers 70-80 times. Remove from your fingers and twist to make a figure of eight. Fold this in half to make a smaller loop.

3 Attach the wire to the cotton with the loop facing in, (attach another piece of 30 gauge wire on the opposite side to make a second stamen). Secure by twisting the wire and then taping over the base of the cotton and down the wire with half-width florist's tape. You should still be able to see the loop in the centre. Cut the thread in half and trim off a little.

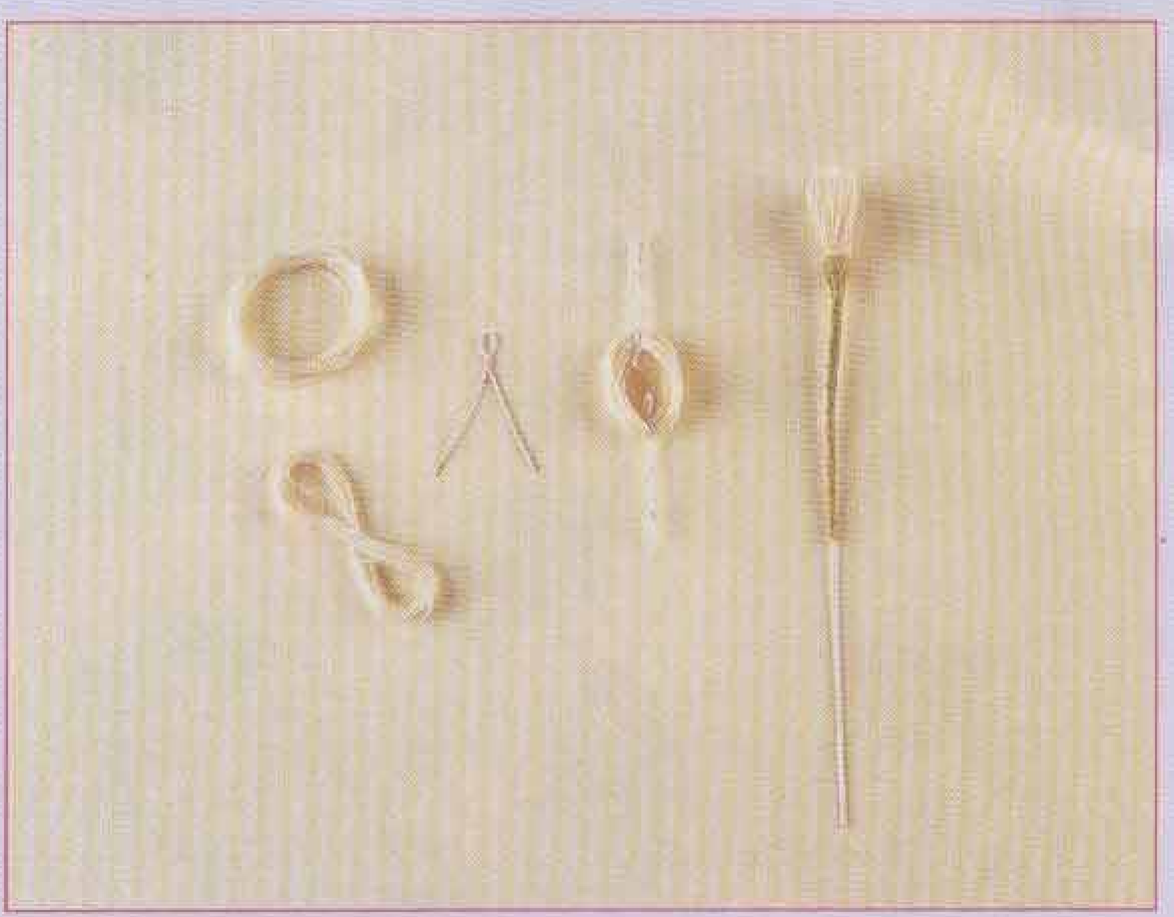
Winding thread for the stamens

4 Holding the stamens between your thumb and index finger, rub the tips with an emery board. Dust all over with dusting powder in your chosen colour.

5 Mix some black sugartex with violet dusting powder to make pollen. Brush some edible glue onto the tips of the threads and dip these into the pollen mixture.

6 Roll a small piece of white flower paste into a ball. Place this onto a piece of wire. Texture the surface with a craft knife, paint with edible glue and dip into the pollen mix. Remove the ball from the wire.

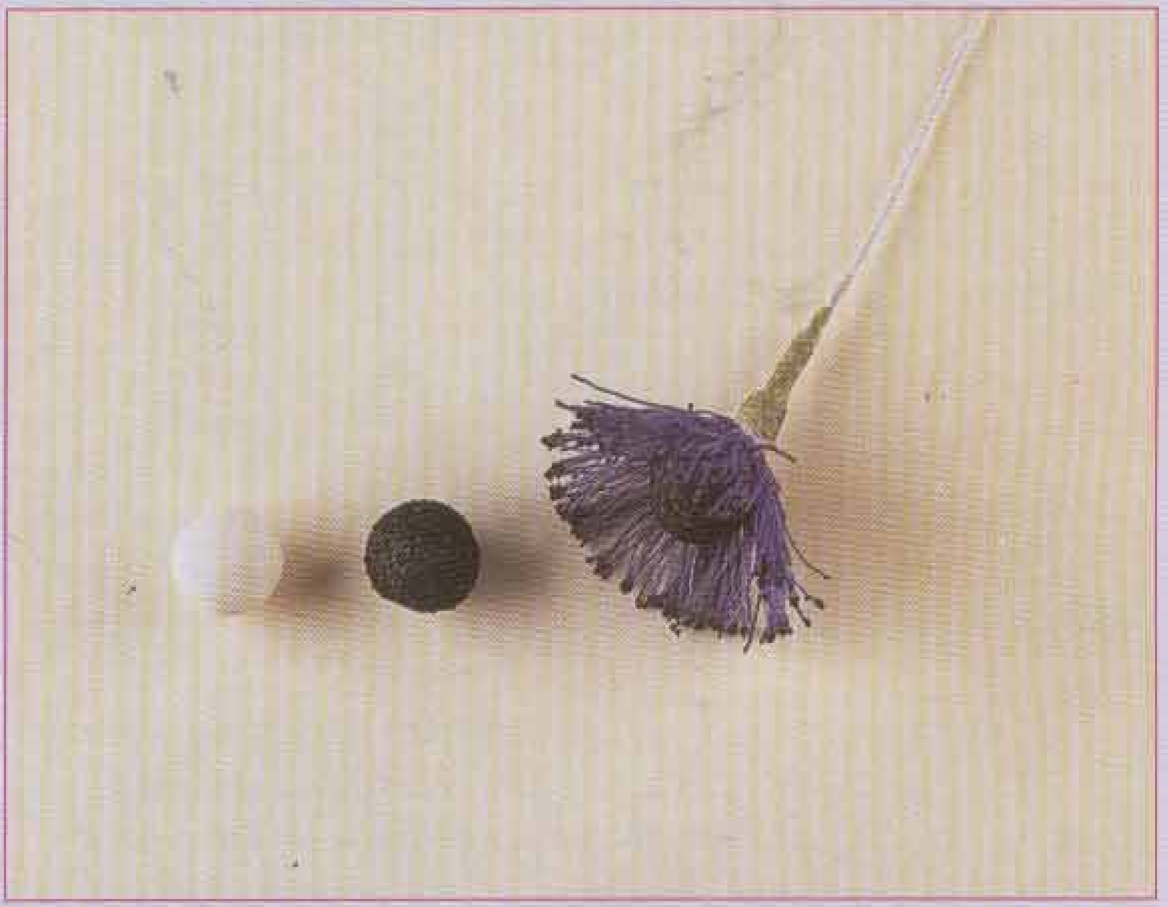
7 Open the centre of the stamens up with the handle of a paintbrush. Paint edible glue on the centre loop and place the ball into position on this. Allow to dry.



The stages of making the stamens

PETALS

8 Cut between 9 and 15 pieces of 30 gauge wire, each approximately 15cm (6in) long.



Placing the flower centre in the stamens

9 Roll a piece of white flower paste out thinly, leaving a small ridge through the centre. Cut out a petal shape using the anemone cutters. Insert a moistened 30 gauge wire into the ridge and vein with the Christmas rose petal veiner.

10 Soften the edges of the petal using a ball tool. Using the larger end, cup the petal slightly. When the petal is nearly dry, dust with your chosen colour, leaving a white patch at the bottom. Steam and then leave to dry. Re-dust and steam. This gives a much stronger colour. When dry, if any colour has gone onto the white area scratch it away carefully using the point of the craft knife. Repeat steps 9-10 to make 9-15 petals, using the various anemone petal cutters.

Dusting the petal

11 Tape a piece of 22 gauge wire under the stamens using half-width light green tape. Tape the smaller petals in first, spreading them around the centre. Continue taping in the other petals, using the larger ones for the outside.

12 To thicken the stem, wrap a piece of kitchen roll around the wire from under the petals downwards. Tape over this with full-width tape.

LEAVES

13 Roll out a piece of green flower paste, leaving a ridge through the centre. Cut out a leaf shape using a daisy leaf cutter, then cut away the bottom leaving three sections.

14 Cut a piece of 28 gauge wire 5cm (2in) long. Moisten the end with edible glue and insert into the ridge, making sure it goes right to the tip of the leaf. On a petal pad broaden each leaf section using the small end of the ball tool, then use a pair of scissors to cut away little V shapes from the edges of the leaves. Re-soften the edges and vein one line lengthways from each section using a dresden tool.

15 Dust the leaf before it has dried, using foliage green with a little aubergine around the edges. Return the leaf to the pad and ball it a little to give some movement. Leave to dry. Repeat this two or three more times. Each flower needs three to four leaves. When dry, steam lightly. Tape the leaves to the stem, leaving a gap of about $2^1/_2$cm (1in) from the flower head.

BUDS

16 Make a small hook at the end of a piece of 22 gauge wire 10cm (4in) long using round-nosed pliers. Roll a piece of white flowerpaste into a ball. Moisten the hooked end of wire with edible glue and insert into the ball. Leave to dry.

17 Roll a piece of white flowerpaste quite thinly. Cut out three to five petals using the smallest petal cutter. Vein using the Christmas rose veiner. On the pad, soften the petal edges using the ball tool. Dust petals on both sides using your chosen colour. Use edible glue to stick the petals onto the centre ball. Make sure they don't look like a rosebud. Pinch the tops a little to heighten at the top. Leave to dry then re-dust and steam. Leave to dry again.

18 Make smaller leaves as before, only this time attach them immediately under the petals.

Sweet Pea

The sweet pea is a very popular, scented flower that arrives in summer. Its colour range includes white, cream, pinks, lilacs and purples. It also makes a good cut flower.

YOU WILL NEED

- flower paste white and green
- dusting powders (petal dust) in the following colours: mimosa, spring green, white, colour of your choice for the main flower, foliage green
- wire 24, 26, 28 and 30 gauge
- edible glue
- florist's tape light green
- half-strength confectioner's glaze
- sweet pea cutters (Tinkertech 555-556)
- rose petal cutters (Tinkertech 276-280)
- small calyx cutter (Orchard Products R13)
- leaf cutters (Tinkertech leaf 225-228)
- single peony leaf veiners (SK Great Impressions, 5cm)
- wire cutters
- small round-nosed pliers
- craft knife
- ceramic silk veining tool (Holly Products)
- cocktail stick (toothpick) with one end rounded off
- dresden tool
- paintbrush
- small Cel stick
- ball tool

KEEL (CENTRE)

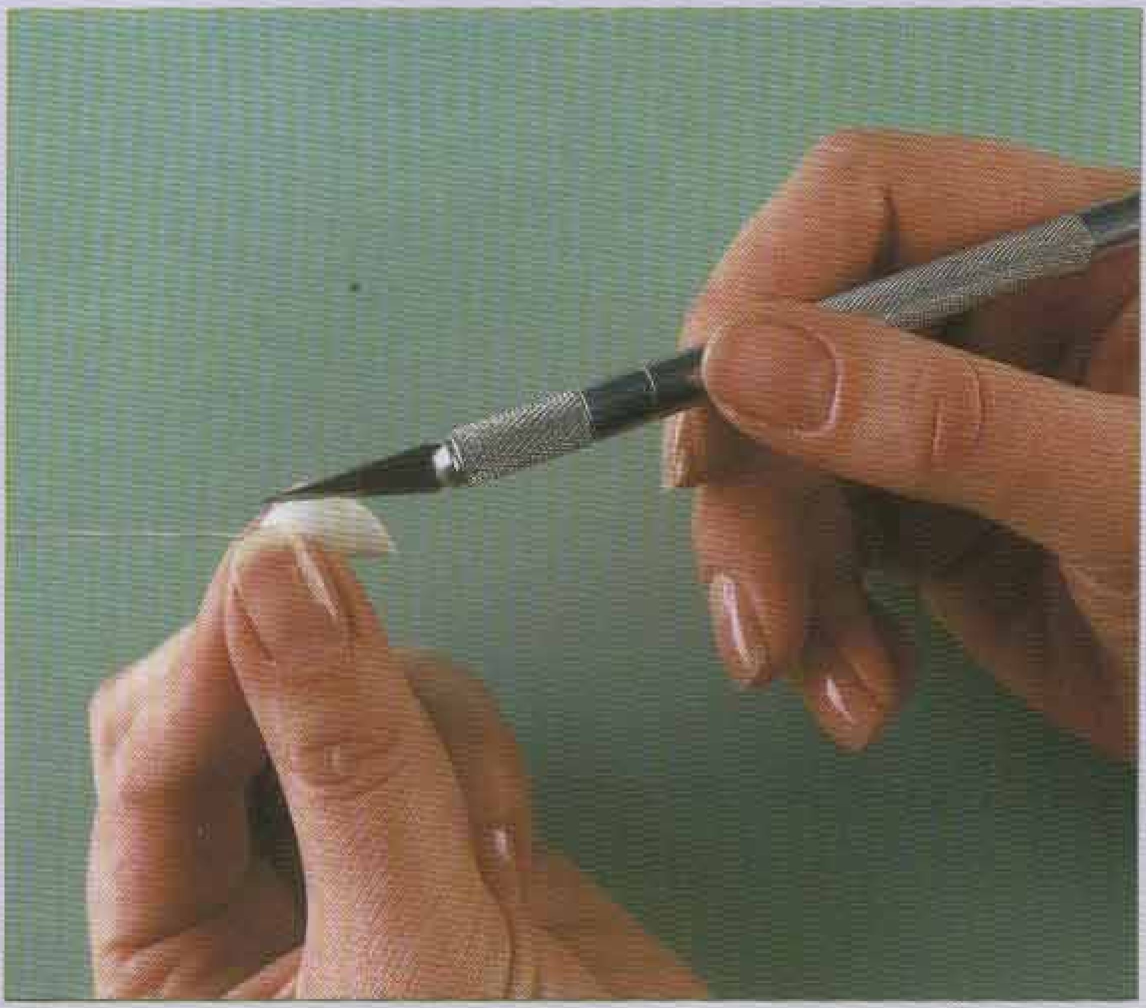
1 Take a piece of 24 gauge wire about 15cm (6in) long. Make a hook at one end using round-nosed pliers. Roll a small piece of white flower paste into a teardrop shape. Make a slight point at both ends. Flatten the shape a little. It should look like a Cornish pasty. Moisten the wire hook with edible glue and insert into the base of the shape. Pinch the edge of the rounded part to make it angular. Indent this using a craft knife and open slightly. Curve the straight edge back gently.

PETALS

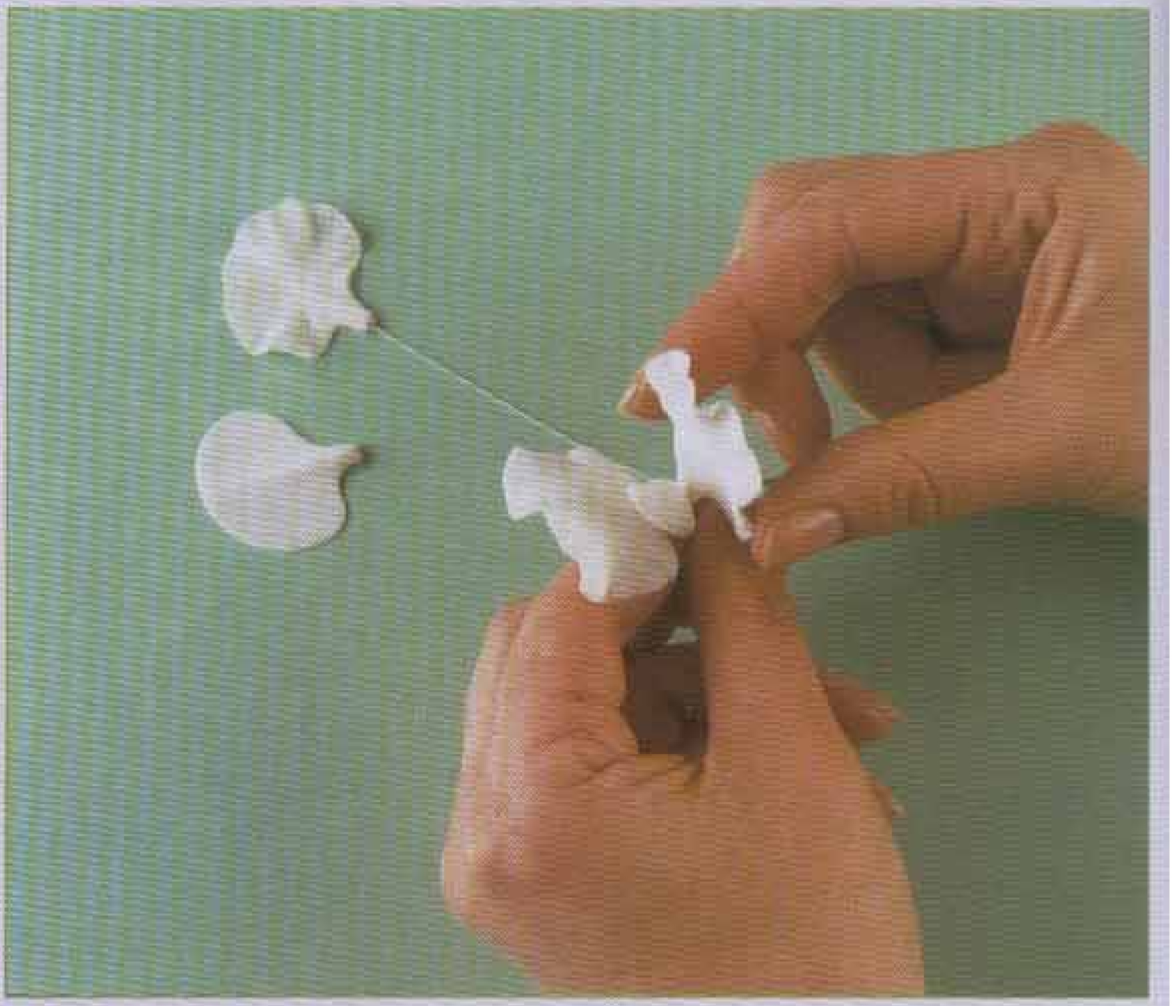
2 First make the wing petals. Cut two 15cm (6in) pieces of 30 gauge wire. Roll a piece of white flower paste leaving a ridge down the middle. This only needs to be halfway and should not be too obvious. Cut out two petals using the sweet pea cutter, making sure you have a left and a right. Cover one with a plastic bag. Moisten the end of a wire and insert into the ridge. Pinch to secure.

3 Place the petal ridge-side-up on your board and vein using a silk veining tool. Keep the point of the tool at the point of the petal, rolling it backwards and forwards. Soften and frill the edges using a cocktail stick. Repeat with the other petal. Leave to dry for a short time until firm. Tape the two wing petals to the keel, using one third-width florist's tape. The longest side of the petal should be upwards.

4 To make the back petal cut a 15cm (6in) piece of 28 gauge wire. Roll another piece of white flower paste leaving a ridge through the middle. Cut out a petal with the cutter. Moisten the wire with edible glue and insert into the ridge. Do not push it up too high.

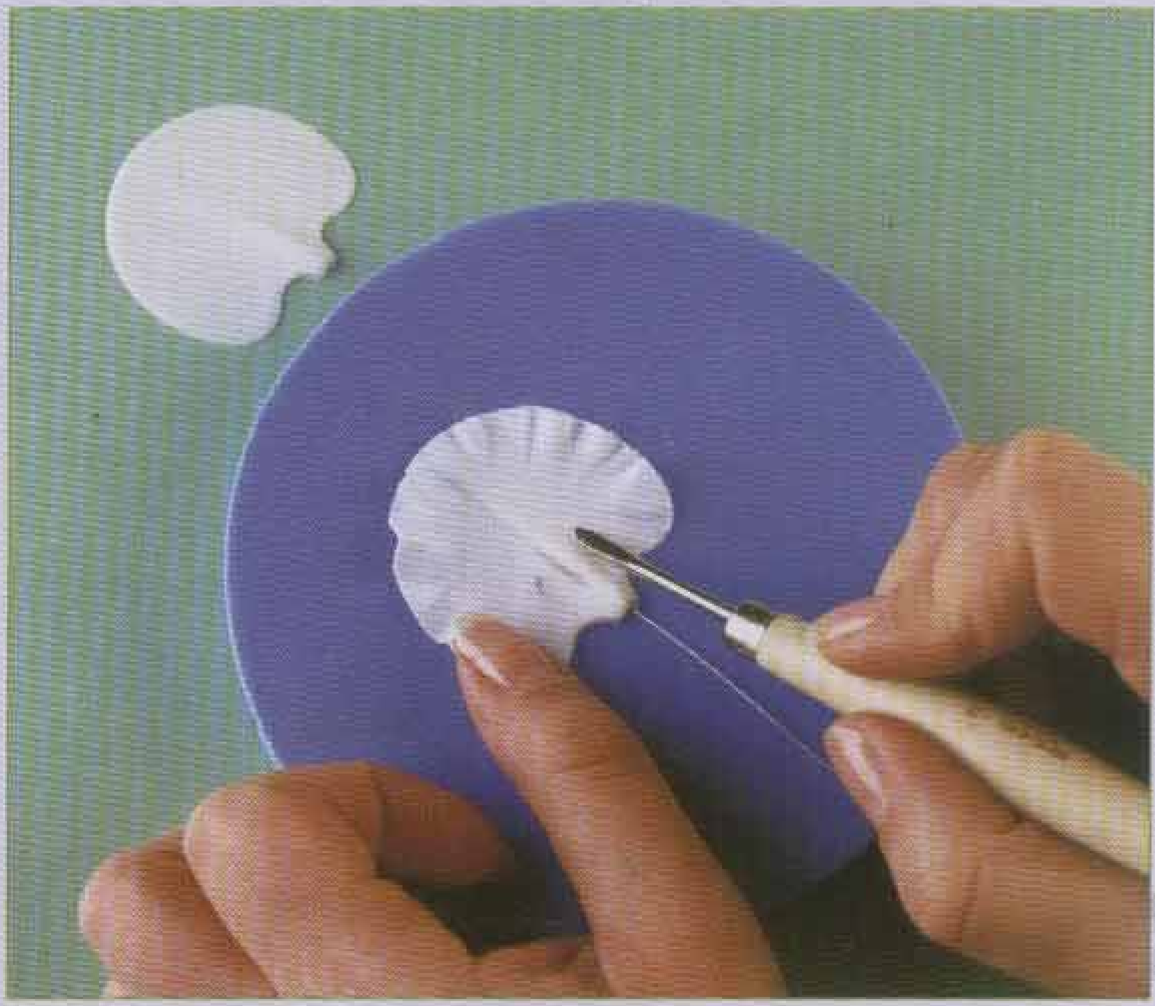


Indenting the keel with a craft knife



Attaching the wing petals to the keel

5 Vein and frill as for the wing petals. Place the petal on a petal pad and, use the fine end of a dresden tool, make a central vein downwards. Turn the petal over. Use the broad end to make two hollows either side of the central vein at the base of the petal.



Making indentations with a dresden tool

6 Tape the back petal tightly in behind the wings. Squeeze the base of the petals together. Curve the back petal backwards slightly. Allow to dry before dusting.

7 Mix a little mimosa, spring green and white dusting powder together. Carefully dust the tip of the keel and the base of the petals. Dust the petals with the colour of your choice, starting at the edge and working inwards.

CALYX

8 Take a small piece of green flower paste. Shape into a mexican hat, keeping the back very slender. Place on your board and thin down the flat area with a small Cel stick. Cut out the calyx using a small calyx cutter. On the petal pad, elongate each section using the small end of a ball tool. Hollow out the centre of each section using the broad end of a dresden tool. Make a hole in the centre of the calyx using the pointed end of the cel stick. Brush a little edible glue in the centre and thread onto the back of the flower. Secure the three sections at the back. Curl the two at the front down slightly. Dust with foliage green.

9 Using one-third width florist's tape, tape down the stem. Leave to dry. Bend the stem using the round-nosed pliers. Hold the stem close behind the calyx and use your other hand to pull the wire down. This will give a nice curve. Steam and leave to dry.

Making the calyx to complete the flower

BUDS

10 Make the keel as for the flowers, only a little smaller. Roll a piece of white flower paste quite finely and cut out two shapes using the two smallest rose petal cutters. Using a pair of sharp scissors cut a narrow V shape from one of the petals. Vein using a ceramic veining tool. Soften the edges with a cocktail stick. Brush edible glue at the base of the petal and attach to the back edge of the keel.

11 Vein and frill the larger shape. Mark in a central vein using a dresden tool. Attach over the top of the first petal. Squeeze the base of the petals to secure. Curl the back petal outwards, attach the calyx and dust. Steam and leave to dry.

LEAVES

12 Make pairs of leaves using the leaf cutters. When dry dust with foliage green, steam and leave to dry.

BRACTS

13 Cut lengths of 30 gauge wire about 4cm ($1^1/_2$in) long. Shape a small piece of green flower paste into a teardrop and insert a moistened wire. Flatten the shape by rolling with a small rolling pin. Cut out a spear shape with scissors. Vein a central line with a dresden tool and soften the edges with a ball tool. Leave to dry and dust with foliage green.

TENDRILS

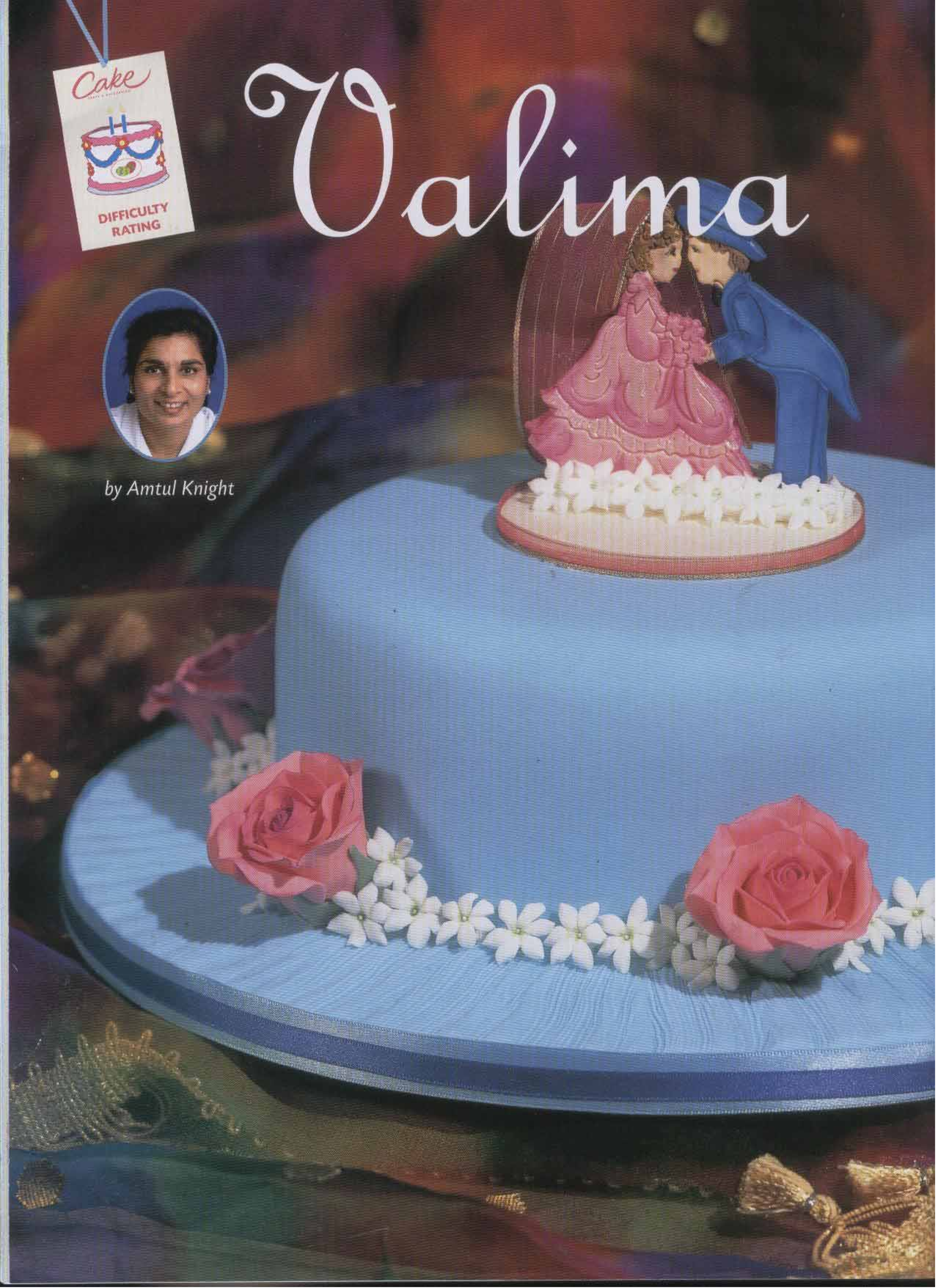
14 Cut several pieces of half-width tape. Twist these into long needles. Tape three of these together onto a 26 gauge wire. Twist the tops around a Cel stick to give them a little bend. Add the tendrils down the stem in pairs.

ASSEMBLY

15 Tape flowers and buds into small groups with the buds at the top and flowers underneath. The flowers and leaves are separate but it looks effective when they are displayed together.

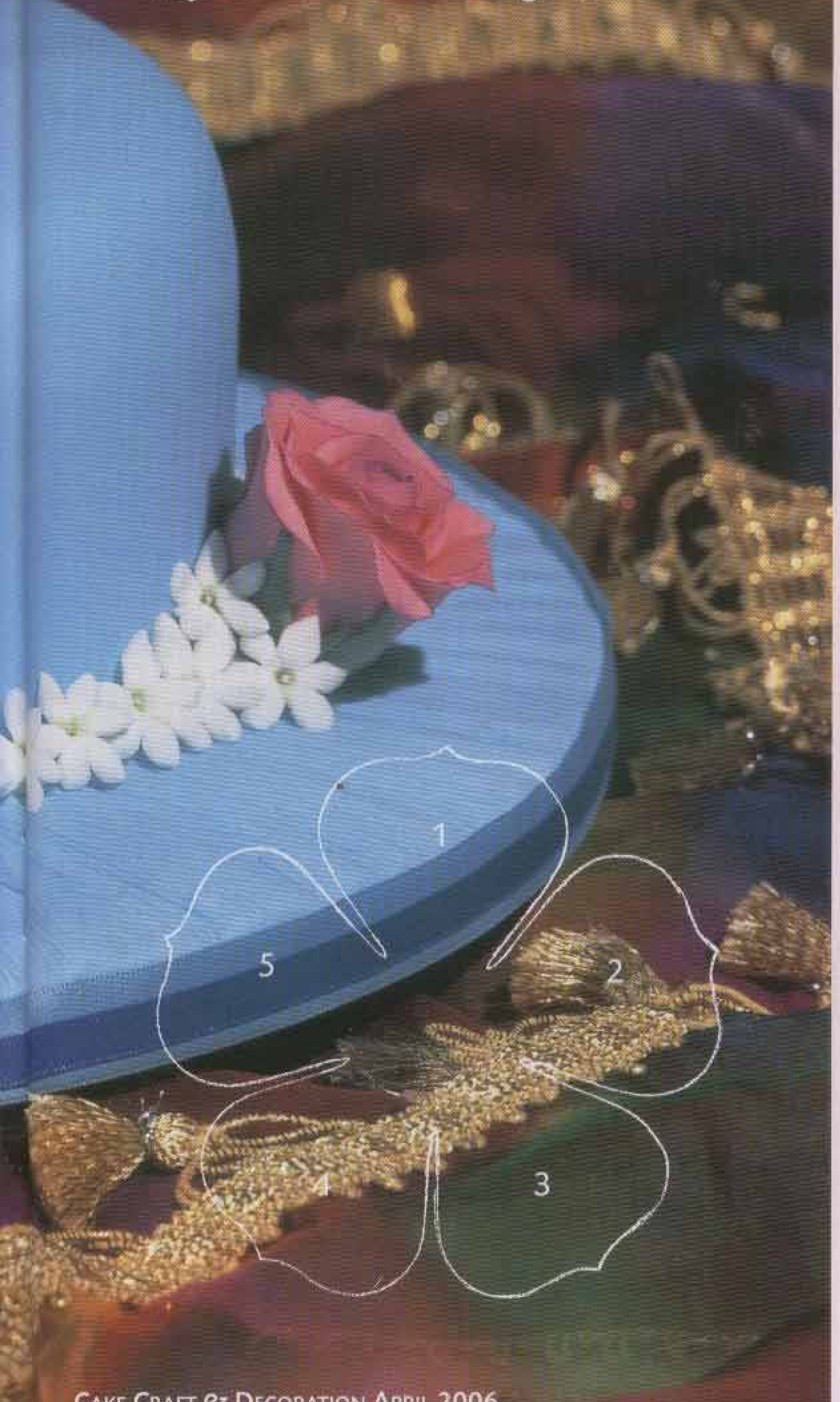
Valima

by Amtul Knight



Valima celebrations follow the wedding either *the* next day or few days later. The Valima is organized and hosted by the groom and his family to celebrate the start of life together of the newly wedded couple. Traditionally, the most important people are presented with a large garland of pink or red fresh roses and jasmine that are worn around the neck. The bride's outfit is usually pink, blue, green or a mixture of these colours with gold embroidery. The bride wears a lot of gold jewellery, as do all the women.

A Drape around the neck and over the head is a symbol of women's dignity.



Roses have sweet floral, slightly spicy scent and are admired by most people all over the world. Roses are widely used for their fragrance, romantic and soothing properties.

White Jasmine (Jasminum officinale) with its intensely rich, warm, floral scent has a soothing, calming and sedative effect. Most women in India wear small garlands of jasmine around the wrists and hair as part of grooming.

I have made a garland of roses and white jasmine around the cake base and the married couple as the top ornament.

YOU WILL NEED

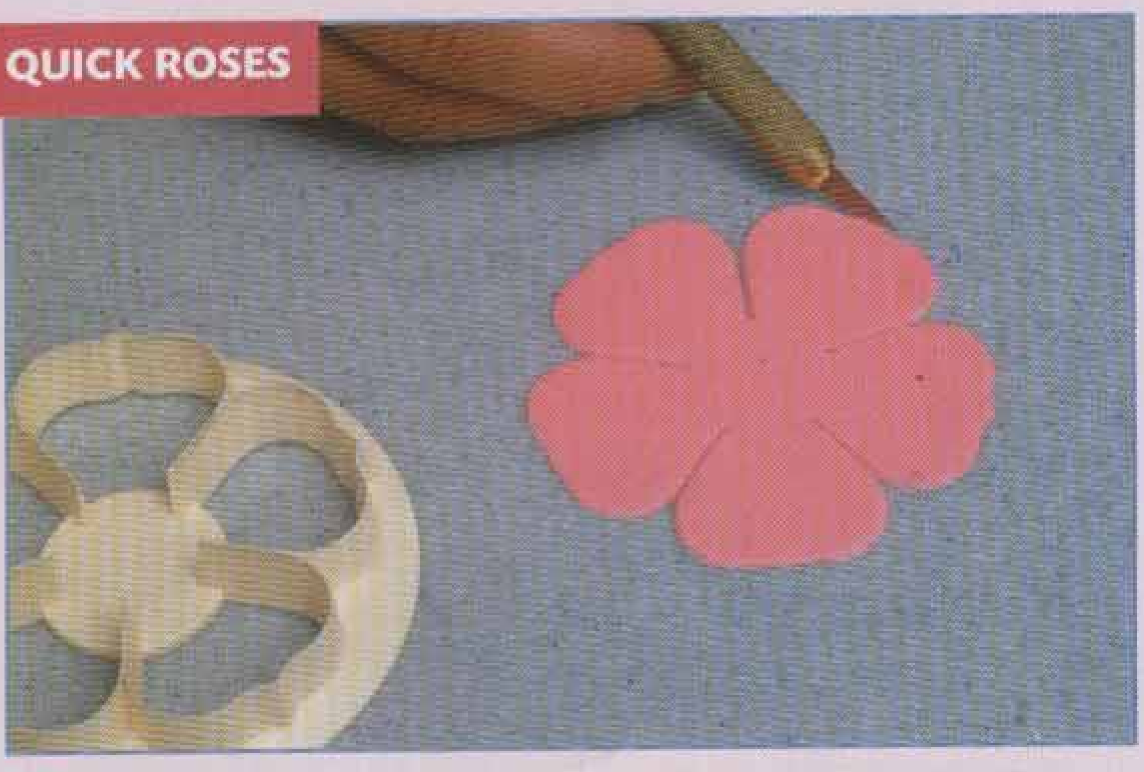
- round sponge cake 20cm (8in)
- cake drum 33cm (13in)
- light blue satin ribbon 1.5cm x 107cm ($^{1}/_{2}$ x 42in)
- darker blue satin ribbon 7mm x 107cm ($^{1}/_{4}$ x 42in)
- organza, fine sheer ribbon in pink with golden lines 2.5 x 52cm (1 x 16$^{1}/_{2}$in)
- sugarpaste white 1.7kg (4lb)
- flower paste white 100g (4oz)
- mexican paste white 200g (8oz)
- royal icing in a small piping bag fitted with number 2 piping tube
- 6 pre-made rose centres or Celbuds (CelCakes)
- 5 petal rose cutter 75mm ROP8 (FMM)
- calyx cutter 56mm (JEM)
- 6-petal blossom cutter 15mm (JEM)
- circular metal cutters 10cm diameter
- bride and groom and reverse bride and groom (Patchwork Cutters)
- small round headed stamens
- spaghetti stick
- taffeta effect rolling pin 6in
- sticks 3 and 6mm diameter (CelCakes)
- flower pad
- piece of soft sponge 1cm thick slightly bigger than the 5 petal rose cutter
- paint brushes 3, 1, 000 and flat 4, 8, 10
- paste colours ice blue, navy, spruce green, pink, chestnut and liquorice (Sugarflair)
- dusting colours flesh tone, super pearl (Vee Bee)
- dusting colours super white (Sugarflair),
- dusting colours delphinium blue, ebony black (The House of Sugarcraft),
- dusting colours moss green, fuchsia pink, antique gold (EA)

1 Place the cake in the centre of the board and cover with ice blue sugarpaste. Cover the board with a strip of ice blue sugarpaste and texture with a taffeta effect rolling pin to give a silk effect.

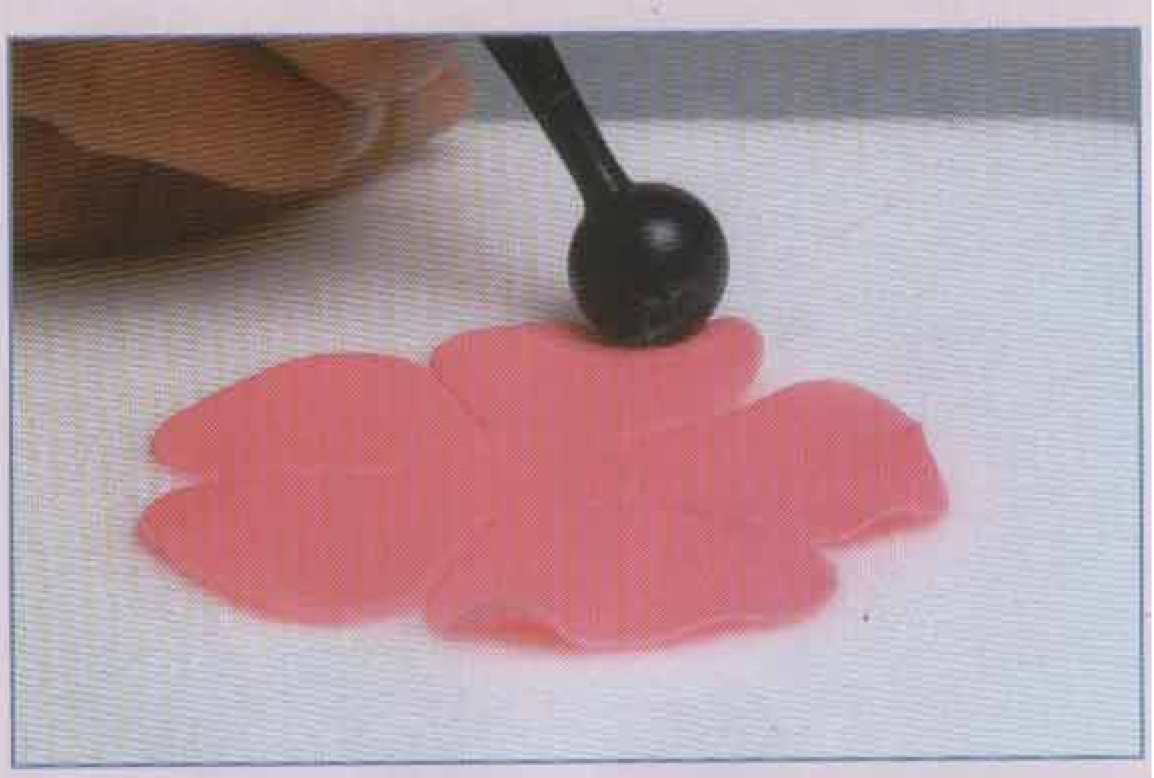
Cake Tip

Flower paste centres can be made a few days in advance as they take a long time to dry. Place a hooked 22g wire into a cone of paste, $^2/_3$ length of the petal. I use commercial rose centres when I am in a hurry and do not have drying time or when light weight flowers are required.

QUICK ROSES



2 Roll out a small amount of pink flower paste, turn it over and cut the petals with the 5-petal cutter. Lift the cutter with the paste still in it and run a finger over the cutter to get a clean edge. Trim the pointed tips off each petal.



3 Soften the edges of the petals on a flower pad with a ball tool.

4 Place onto the soft sponge with a palette knife. Thread a cone through the centre of the paste and the sponge. Rest the sponge on a tall glass and glue the base of each petal slightly, in a 'V' shape. Wrap petal 1 tightly around the rose centre.

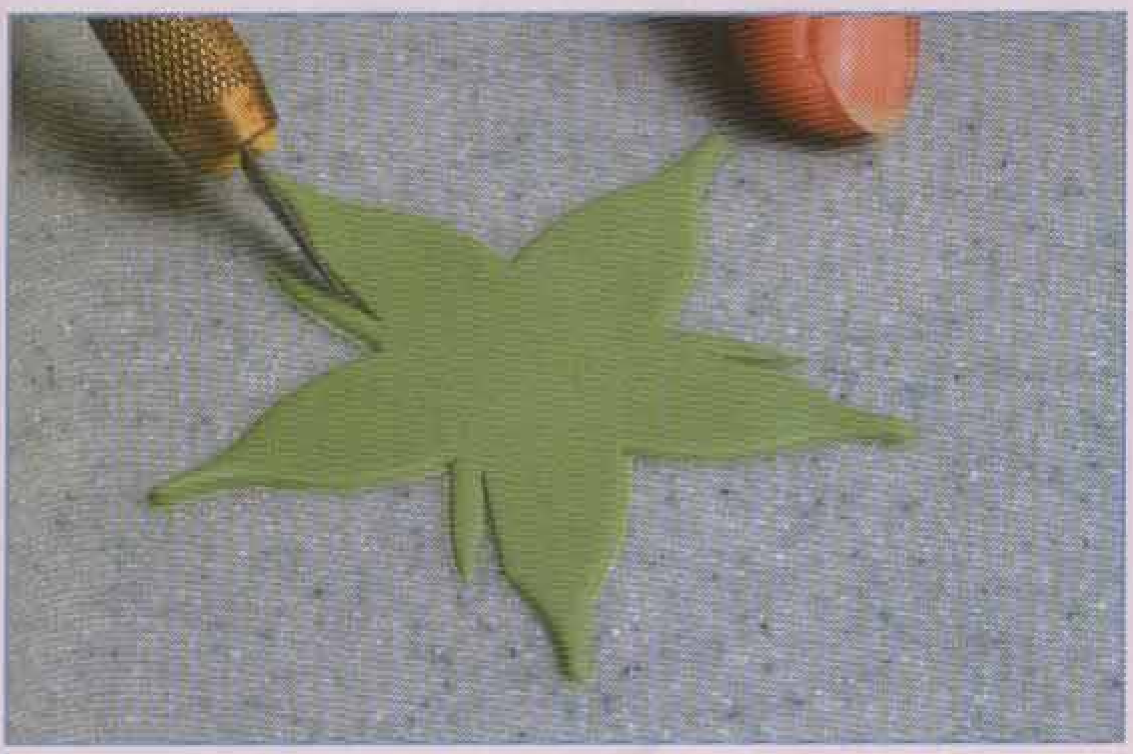
5 Wrap the first petal slightly above the rose centre and the rest of the petals to follow at the same level. Interlock petal 3 and 5, then 2 and 4. This is the bud. Prepare another 5-petal shape and thread the bud through the centre of the paste.

Cake Tip

CRAFT & DECORATION

A 1cm thick piece of soft sponge, slightly bigger than the 5-petal rose cutter, is useful to support the petals especially with large roses. The sponge can rest on a tall glass or jar and support the other petals whilst you work on each petal.

6 Interlock petals 1 and 3. Glue one side of petals 4, 2 and 5 and overlap the other petals. Bend back the petals slightly. Attach another set of five petals, this time bend back each petal a little more to create a fuller more open rose.

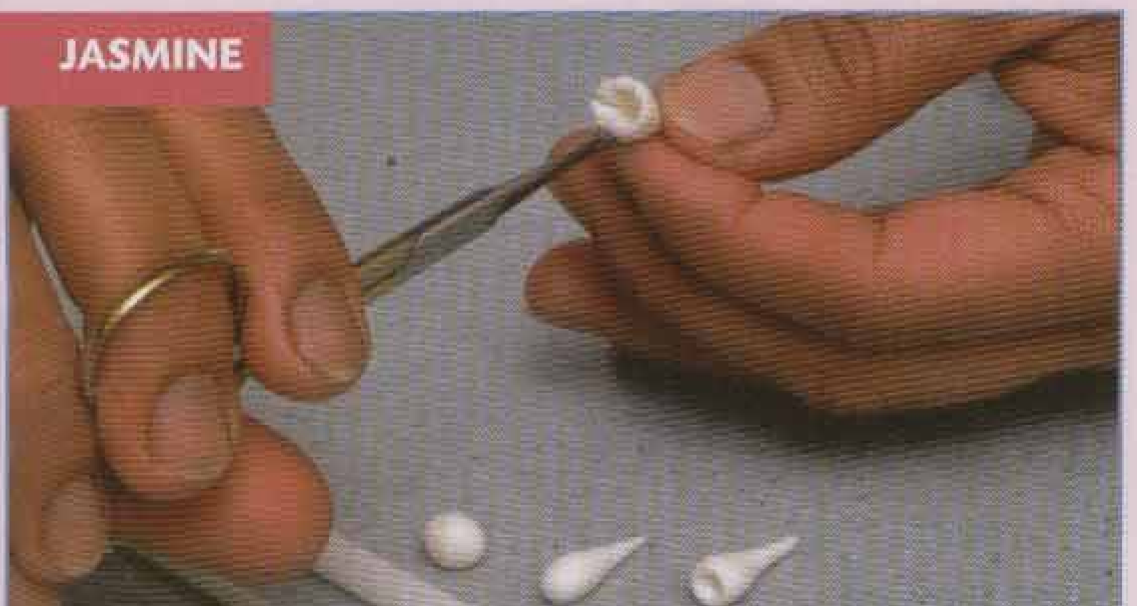


7 Cut out a green calyx. Make a slit in 3 or 4 sepals with a craft knife. Soften the edges with a ball tool on a firm pad. Glue the centre and base of the sepals, thread the rose wire through the centre, and secure at the base of the rose and leave to dry.

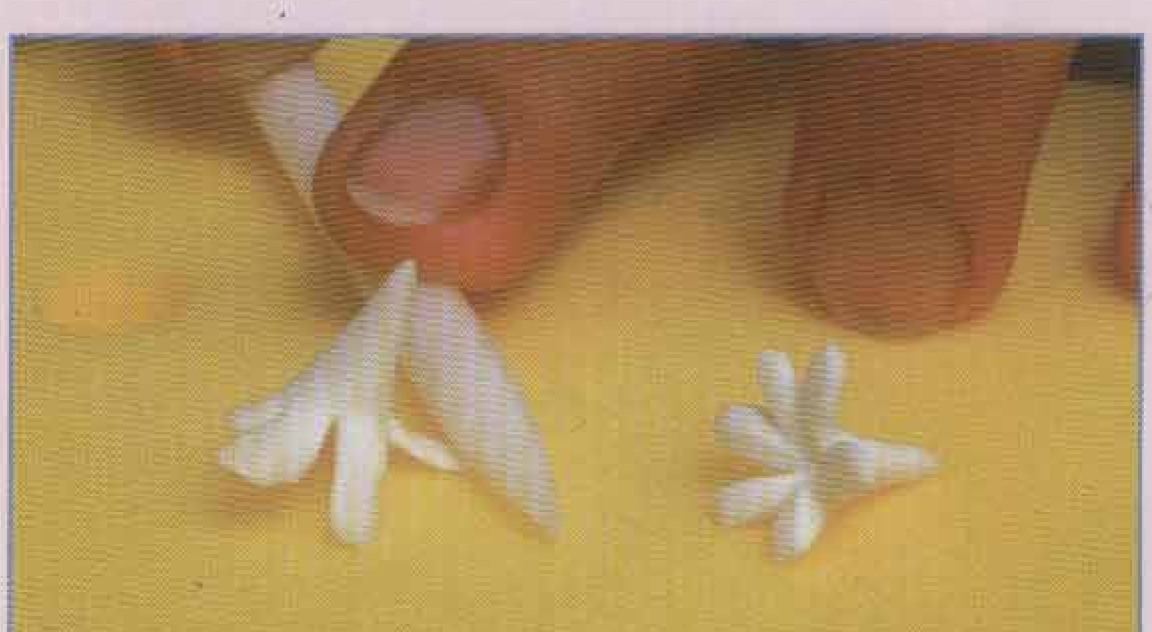
8 Dust the centre and petal edges with fuchsia pink and a number 10 flat paintbrush. Catch a little pink on the back of the rose and calyx then remove the excess colour.

9 Attach 6 roses around the base of the cake, evenly with royal icing. Support with small pieces of sponge if necessary until the icing dries.

JASMINE

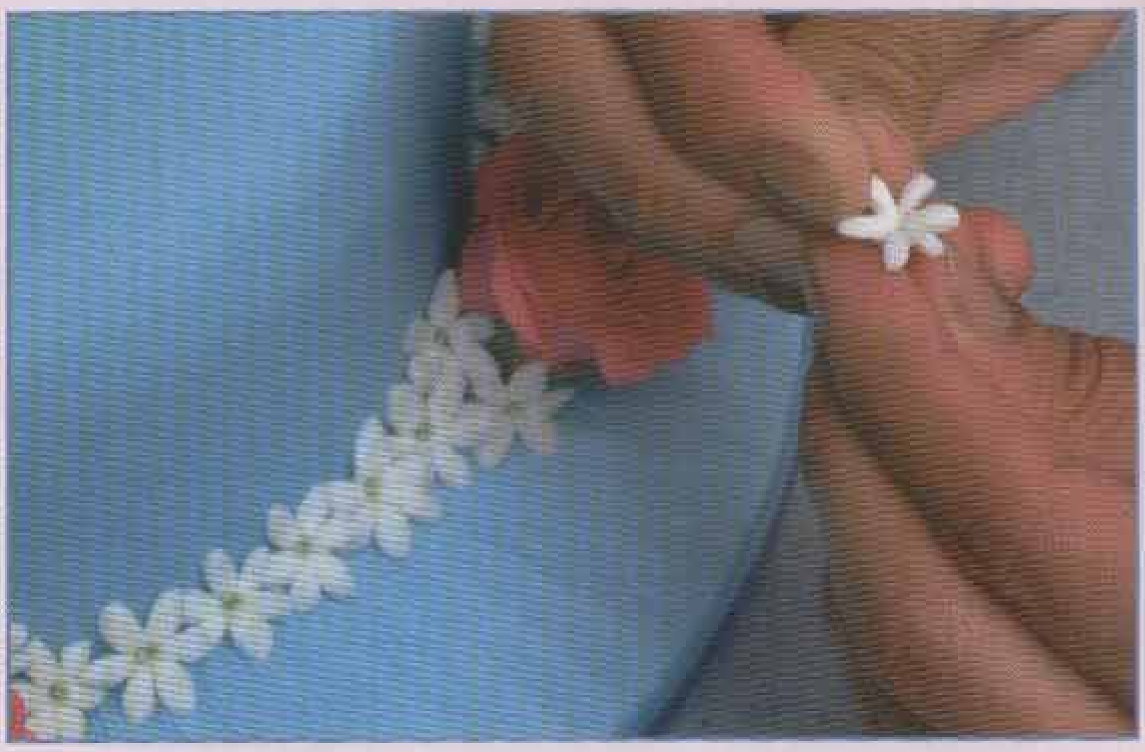


10 Shape a small long cone and indent the wider end with the large cel stick. Hollow out and make 6 even cuts with a pair of small pointed scissors. Pinch the tips of each petal between the thumb and finger. Flatten each petal between thumb and finger. Make 60.

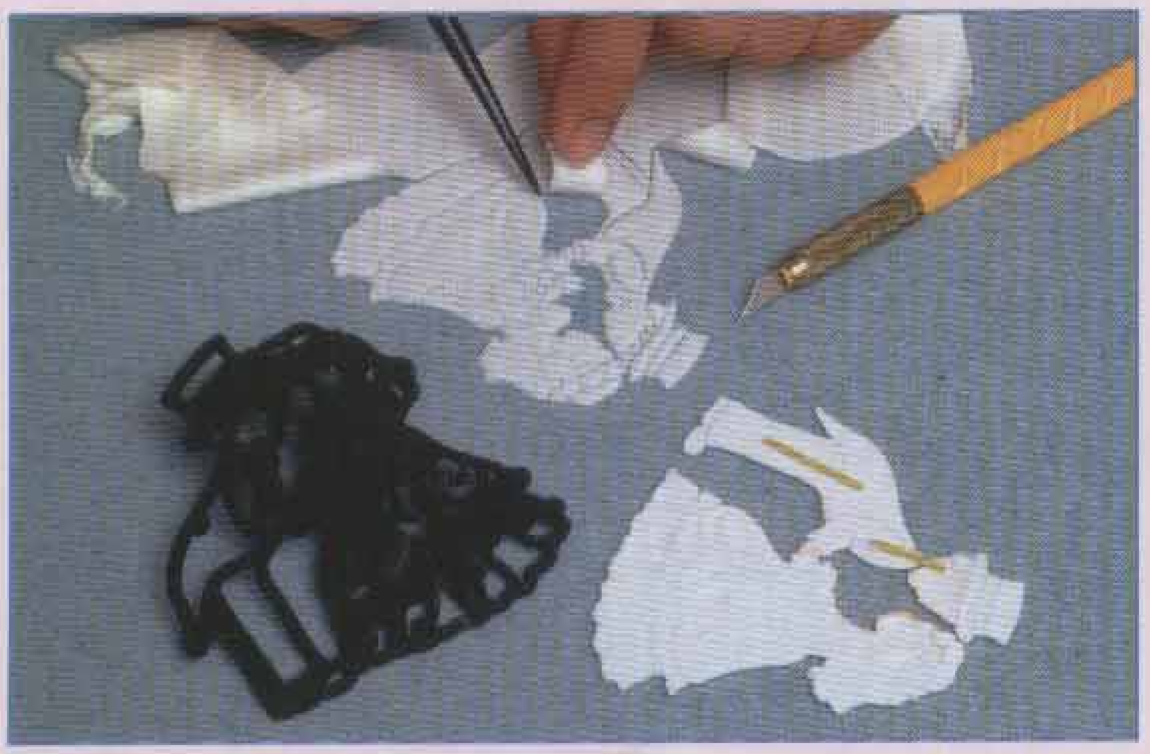


11 Place the flower upside down on a firm pad. Roll each petal along the length from each side to centre to lengthen and curve the petals in with a small cel stick. Lift the flower, pinch the tip of each petal centre to a point and bend backwards.

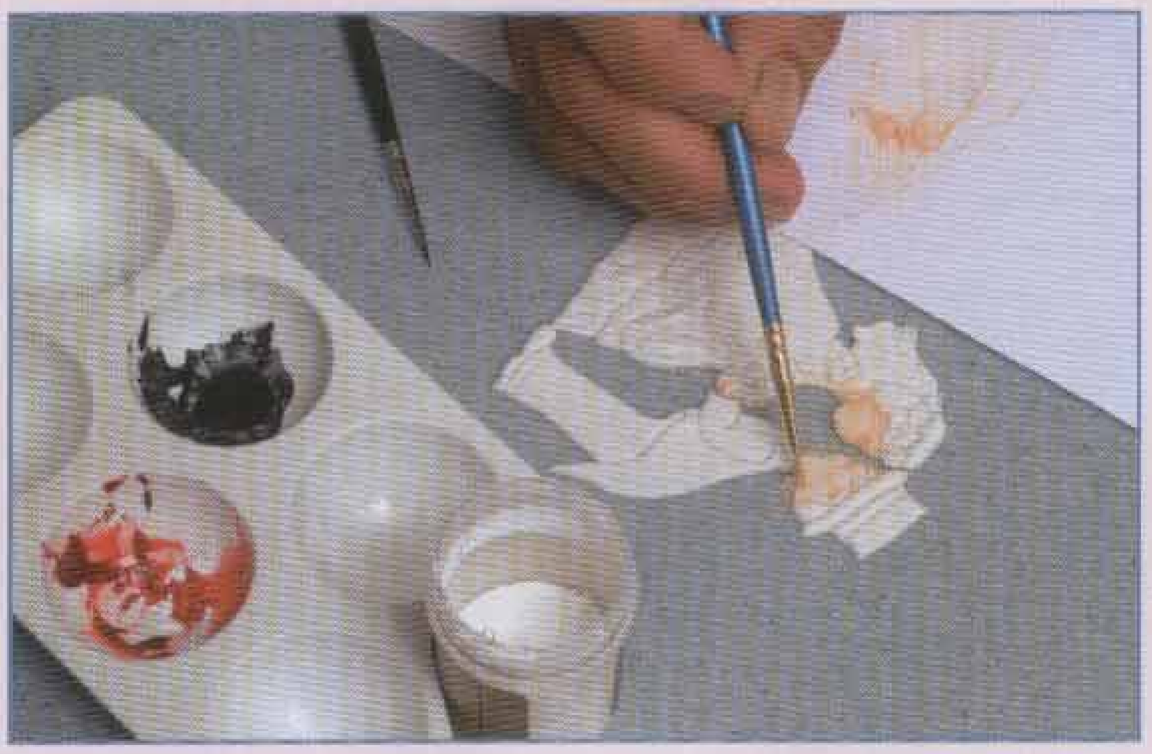
12 Cut a white stamen 5mm long, glue and push down into the centre with tweezers, level with the centre. Dust the centre with light green (moss green with cornflour).



13 Attach the jasmine to the base of the cake with royal icing before it dries to fit and adjust close to each other to form a garland.

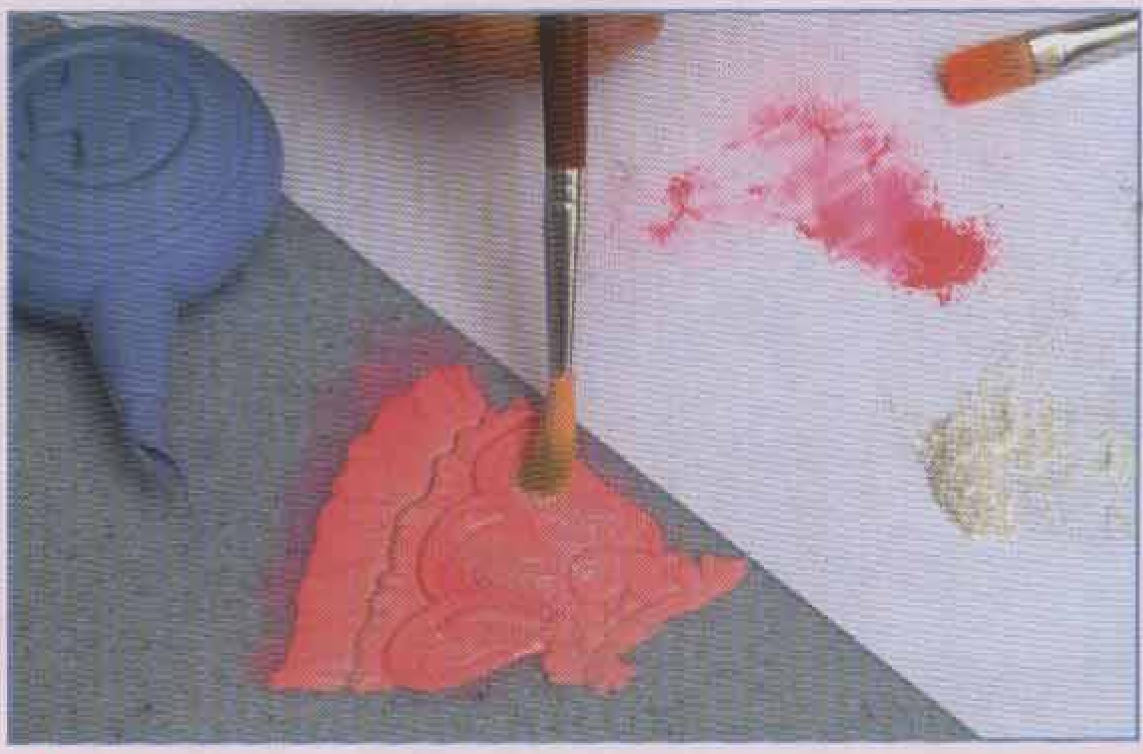


14 Roll out mexican paste on a greased non-stick board. Grease the cutter and cut out shapes. Remove the excess paste. A small piece of spaghetti can be sandwiched between two layers for neck and trousers before gluing for strength, as these two areas tend to break easily.



15 With a number 1 paintbrush, dust the faces, neck and wrist with flesh tone. Paint the eyes with a fine number 000 paintbrush and diluted liquorice black colour. Paint the lips with a mixture of fuchsia, superwhite and a drop of water.

16 Cut out hair from brown paste, the suit from ice blue and the hat and shoes from black paste. Dust the groom's suit with delphinium blue, hat and shoes with ebony black and glue them to one side of the design. Paint the edges with suitable colours.



17 Cut out the bride's outfit from pink mexican paste. Dust edges of the frills with fuchsia and dust super pearl in other areas with a number 3 paintbrush. Produce one side of the design and leave to dry then build the other side with the reverse cutter.

Cake Tip
CRAFT & DECORATION

Trim the bride's collar along the neckline to adapt for an Indian look with a craft knife. Paint with antique gold the brown flower head dress and a little gold on the hair over the ears to give a jewellery effect.

18 Cut out a 10cm circle from 3mm thick paste. Dust with super pearl. Secure to the centre of the cake with royal icing. Roll out a sausage of mexican paste and make a slit in the centre. Pipe a little royal icing, attach the bride and groom in the groove and leave to dry.

19 Decorate the base with jasmine. Cut out 6 petal blossoms from white flower paste. Use a scribing tool to release the flower shape from the cutter. Roll each petal to elongate and indent in the centre with a dresden tool. Pinch each petal and bend back. Secure into position with royal icing.

Cake Tip
CRAFT & DECORATION

Make sure the design for standing up on a cake is strong and less likely to break during transporting. Building several layers of the design can do this. The base design is cut by just pressing the outline of the cutter to avoid deeper indents in the inner parts that can cause a weakness and breakage.

20 Drape a piece of organza pink ribbon, 12 cm long, over the head and secure with royal icing. Cut the ribbon to 3mm wide and attach to the plaque with royal icing. Attach the light blue and then the narrow darker blue ribbon to the board edge with a glue stick.

Hat Trick!

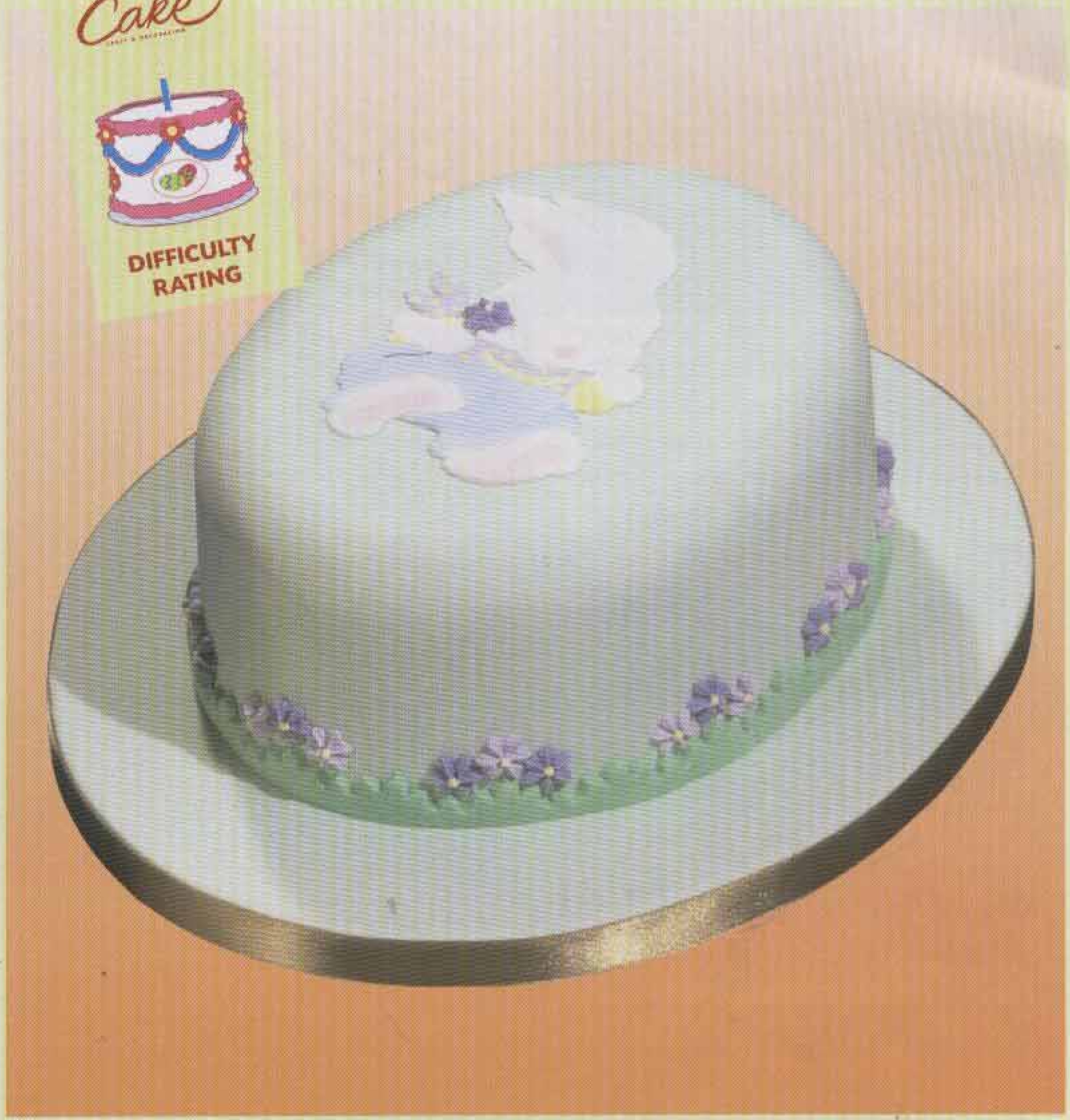
By
Helen Sanderson

One famous trick is for a magician to pull a rabbit out of a hat, but Helen has done even better this Easter by producing 3 very different rabbits for this month's Hat Trick feature. Now that is magic!

1 Colour the sugarpaste mint green and cover the cake and board. Colour the remaining paste darker and roll a long strip 4cm wide. Neaten the edges and attach to the base of the cake with sugar glue.

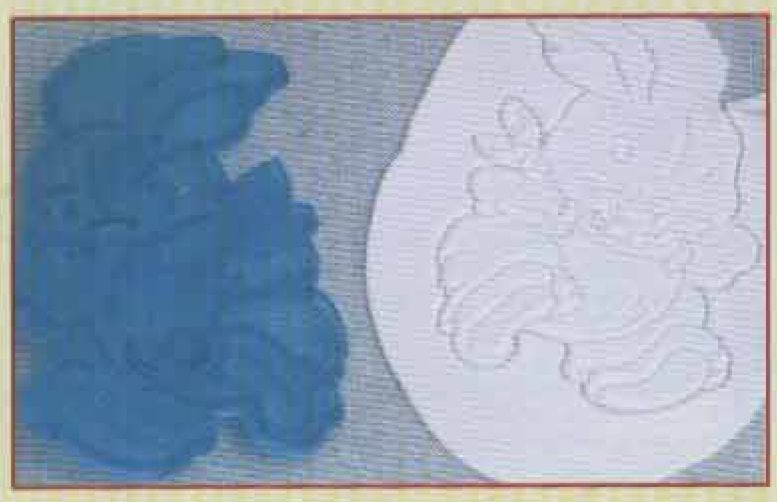
2 Place the number 37 tube into a large piping bag and fill with lilac royal icing. Hold vertically and slightly away from the bake-o-glide, apply pressure to the bag to pipe the flower. Stop the pressure when the required size flower has been achieved and remove the tube.

3 Whilst the flower is still damp, pipe the yellow centre with a number 1 tube. You will need many flowers in two shades of lilac.



YOU WILL NEED

- cake oval 20 x 15cm (8 x 6in)
- cake board oval 28cm x 23cm (11 x 9cm)
- sugarpaste 1.25kg ($2^1/_2$lb)
- mexican paste or half sugarpaste/half flower paste
- piping tube Bekenal number 37 (A Piece of Cake)
- piping tube number 1
- royal icing
- paste colours mint green, grape violet and primrose
- dusting colours petal blue, dusky pink, primrose (Sugarflair)
- superwhite powder (Sugarflair)
- straight frill set 4 (FMM)
- fun bunny (JEM)

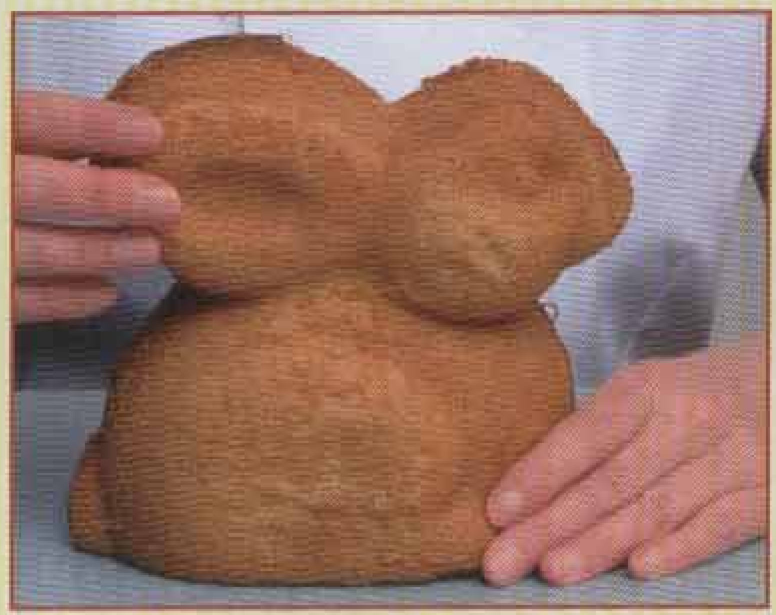


4 Roll out the mexican paste onto the board and do not lift. Push the fun bunny into the paste and remove the excess paste. Leave the bunny to dry.

5 Mix the dusting powders with superwhite powder and alcohol to make pastel colours. Paint the bunny in the chosen colours with a number 1 brush.

6 Attach the flowers around the cake, just above the grass, with royal icing. Place the bunny into the centre of the cake and with a number 000 brush, pipe a thin green line and then place a flower on top of the stalk.

1 Grease the insides of the cake pans with white vegetable fat. Be sure to cover all the indentations. Dust over this lightly with flour. Pour the batter into the deeper half of the pan. Snap the top half of the pan in place and tie with string or wire.



2 When cooked, remove from the oven and cool for 5 minutes. Remove the top half of the tin and leave for a further 5 minutes. Replace the top and turn over and remove the bottom half.

3 Colour a small amount of royal icing pink. With a palette knife smooth a small amount into the inside of the ear.

YOU WILL NEED

- 3D bunny cake tin (Wilton)
- piping tube 233 (Wilton)
- piping bag (Wilton)
- 4 1/2 cups of cake batter or follow the recipe below
- cake board 28 x 23cm (11 x 9in)
- light pink royal icing .
- coconut
- dusting colours spring green and foliage green (Sugarflair)
- 3 sweets for eyes and nose

Wilton products are available from Knightsbridge PME

Recipe

5oz butter
5oz margarine
10oz caster sugar
5 eggs lightly beaten
10oz of self-raising flour sieved

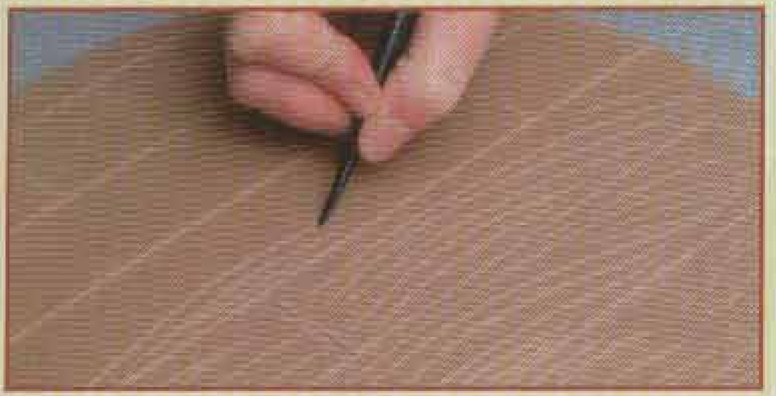
Method

Cream together the butter and margarine. Add sugar and beat until light in colour and fluffy in texture. Add the egg a little at a time and beat after each addition. Carefully fold in the flour. Bake: 190°C/375°F/Gas 5 for 1 hour or until a skewer inserted into the vent hole comes out clean.

4 Place the 233 piping tube into the bag and half fill with royal icing. Hold the tube onto the cake and apply the pressure and move the tube away from the cake. Stop the pressure and remove the tube to leave short strands for the fur.

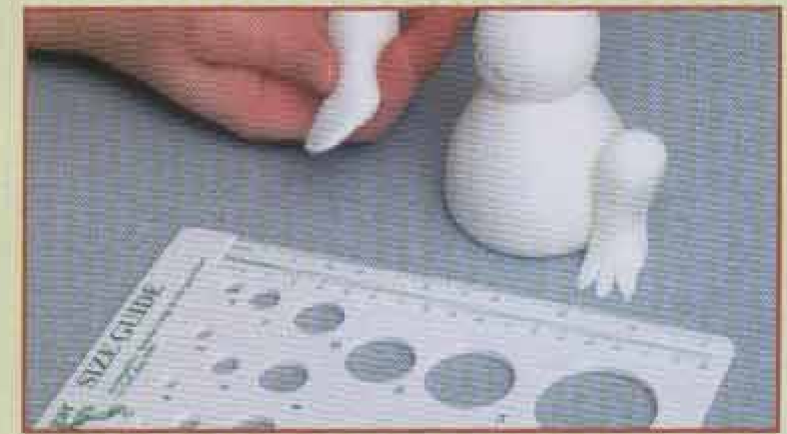
5 Before the icing has been allowed to dry, place blue sweets into the icing for the eyes. Add a darker pink sweet for the nose.

6 Place the desiccated coconut into a plastic bag and add a small amount of the two dusting powders, shake the bag and add more powder if required. Place around the rabbit for grass.



1 Cover the board with brown sugarpaste. With a dresden tool and a ruler, mark equal lines across the board. Divide these lines up to represent floorboards and mark the wood grain effect with the pointed end of the dresden tool.

2 Slice away the sides of the cake at the bottom and cover with white sugarpaste. Roll out 10oz of autumn leaf mexican paste into a long thick sausage, emboss with the basket weave embosser. Wrap around the cake and secure with boiled water.



3 Make 8oz of 50/50 paste. Roll (4oz) of paste into a ball for the body and flatten at the base. Model a head from a size 16 ball, narrow one end of the ball and attach to the body. The legs are made from a size 14 ball.

4 Make the cheeks from 2 size 10 balls. Cut out 2 circles and place in position above the cheeks. Make a nose from a size 7 pink ball. Add the black eyes and white teeth. Indent the cheeks with a pointed end tool.

YOU WILL NEED

- cake 20 x 15cm (8 x 6in)
- cake drum round 28cm (11in)
- sugarpaste 2kg (4lb)
- paste colour autumn leaf (Sugarflair)
- mexican paste
- size guide (CelCakes)
- oval and circle cutters
- basket weave embosser (Patchwork Cutters)

5 Roll out the paste and with oval cutters cut out 2 white ears and place under plastic. Cut out 2 smaller pink ears and glue off centre onto the white ovals. Glue one end of the ear and squeeze together. Glue into position on the rabbit.

6 Model several eggs freehand from sugarpaste. Decorate with any cutters that you may have. Dust with silver snow dusting powder. Make the arms from a size 11 ball and position onto the egg.

Butterfly Extr

avaganza

by Sam Hanna

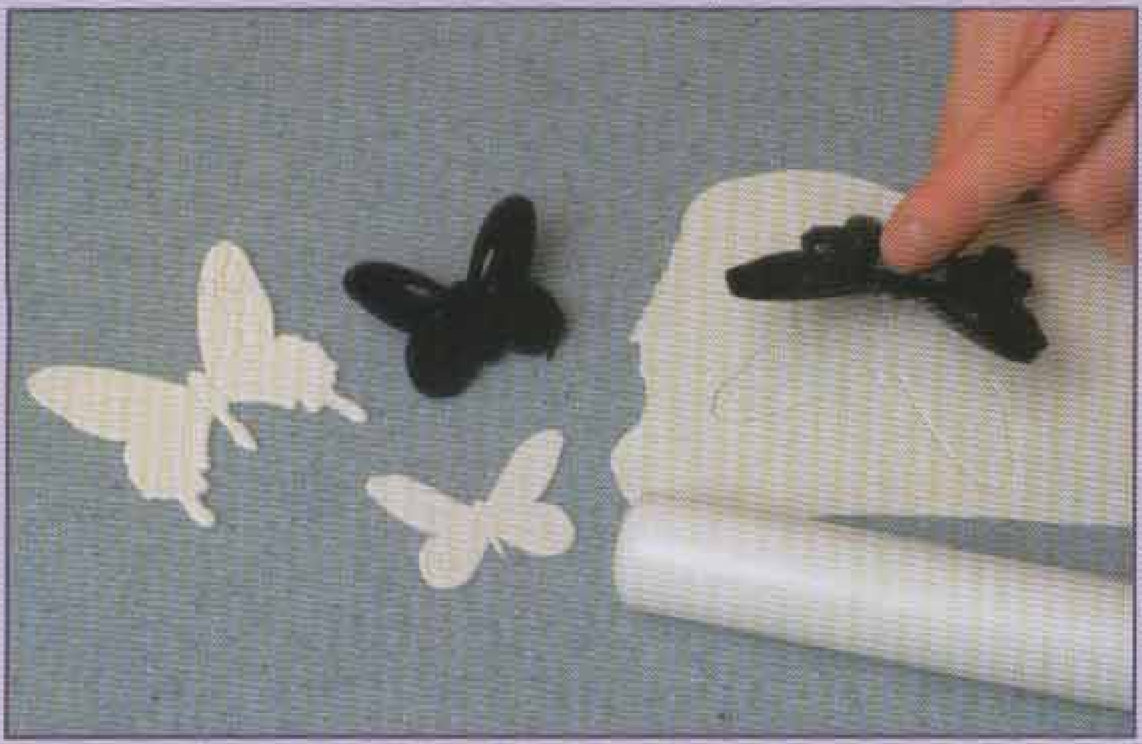
This cake is ideal for a birthday or small wedding and keeps everyone happy, as the top tier is fruit cake whilst the individual cakes are sponge. You can change the colours of the flowers and butterflies to personalise the cake.

YOU WILL NEED

- fruit cake square 15cm (6in)
- 12 small square sponge cakes 5 x 5cm (2 x 2in)
- marzipan, 1.3kg (2lb 14oz)
- buttercream
- cake drum square 20cm (8in)
- cake drum square 28cm (11in)
- thin cake card cut into squares 12 x 5cm (2in)
- purple ribbon 4 metres of 7mm and 2 metres of 16mm
- sugarpaste ivory 2kg (4lb 8oz) (Regalice)
- flower paste coloured cream
- plunger cutters small and medium (PME)
- calyx cutter R15 (Orchard Products)
- butterflies, ladybirds and bees set (Patchwork Cutters)
- dusting colours, burgundy shimmer, mother of pearl, empress purple, lilac whisper (EA)
- dusting colours, dusky lilac, ruby (Sugarflair)
- gildersol (SK)
- paste food colours, grape violet, claret, liquorice, gooseberry (Sugarflair)
- small sponge wedges
- piping tube number 1
- perspex separator 10.5cm cube (4$\frac{1}{4}$in)
- folded card

Preparation

Cover the cake boards with sugarpaste and the fruit cake with marzipan and leave to dry for a couple of days. Cover the fruit cake with sugarpaste and place on the smaller board, secure with a little royal icing. Use a glue stick to attach the thick ribbon around the edge of both boards.



1 Roll out the cream flower paste thinly on a non-stick board. Press the butterfly cutters firmly into the paste. Lift and carefully remove the excess paste. Cover the butterflies so they do not dry out. You will need 2 large and 12 medium but allow for breakages.

2 Dust the back of the butterflies with burgundy shimmer. Turn over and on half the butterfly, brush gildersol over the surface of the paste and leave the other half without. Dust the bottom half of each butterfly with burgundy shimmer and the top with dusky lilac.

3 Brush a little empress purple on the tips of the butterfly and dust a little mother of pearl over the top. Paint in the head and bodies with black food colour mixed with a little alcohol.

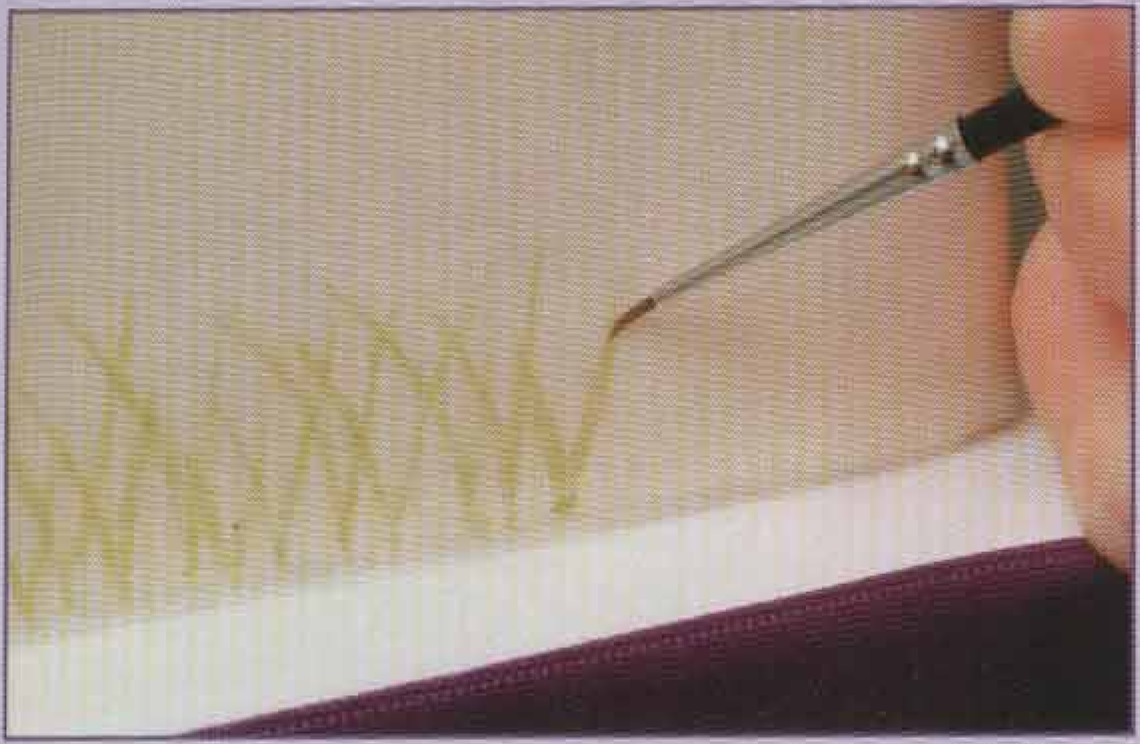
4 Carefully place the butterflies in a piece of folded card to shape and support them and leave to dry.

5 Choose two small butterfly shapes and cut out 4 of each. Dust one type with burgundy shimmer on the bottom and dusky lilac on the top. Dust the other all over with lilac whisper, then mother of pearl. Finish with a touch of empress purple on the edges and leave to dry.

6 Roll out the cream flower paste thinly and cut out a selection of flowers with the cutters. You will need 14 flowers for each side - 5 with the calyx cutter, 7 from the medium plunger cutter and 2 with the small cutter. Allow for breakages.

7 Dust the flower heads with a variety of dusting colours. Use lustre colours or standard dusting colours finished with a layer of mother of pearl to add a shine.

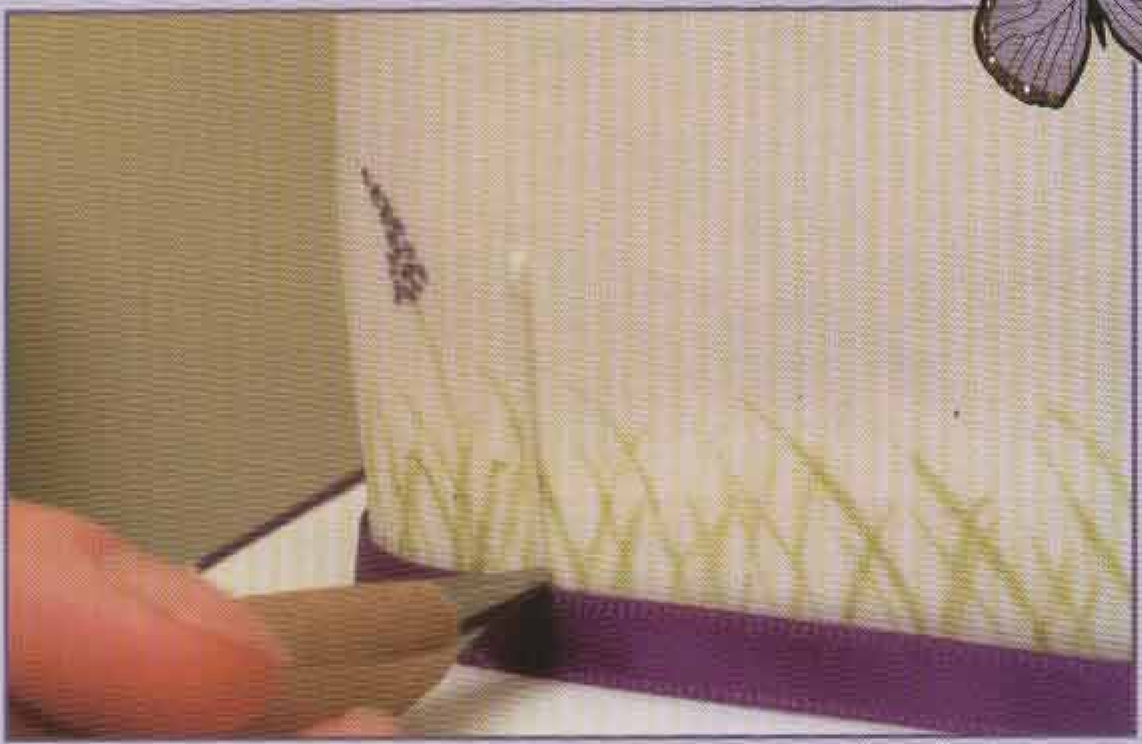
8 Place the flowers onto a sponge pad. Gently, use the ball tool to cup and shape the larger sized flowers. Use a cel stick to do the same on the small flowers and leave to dry.



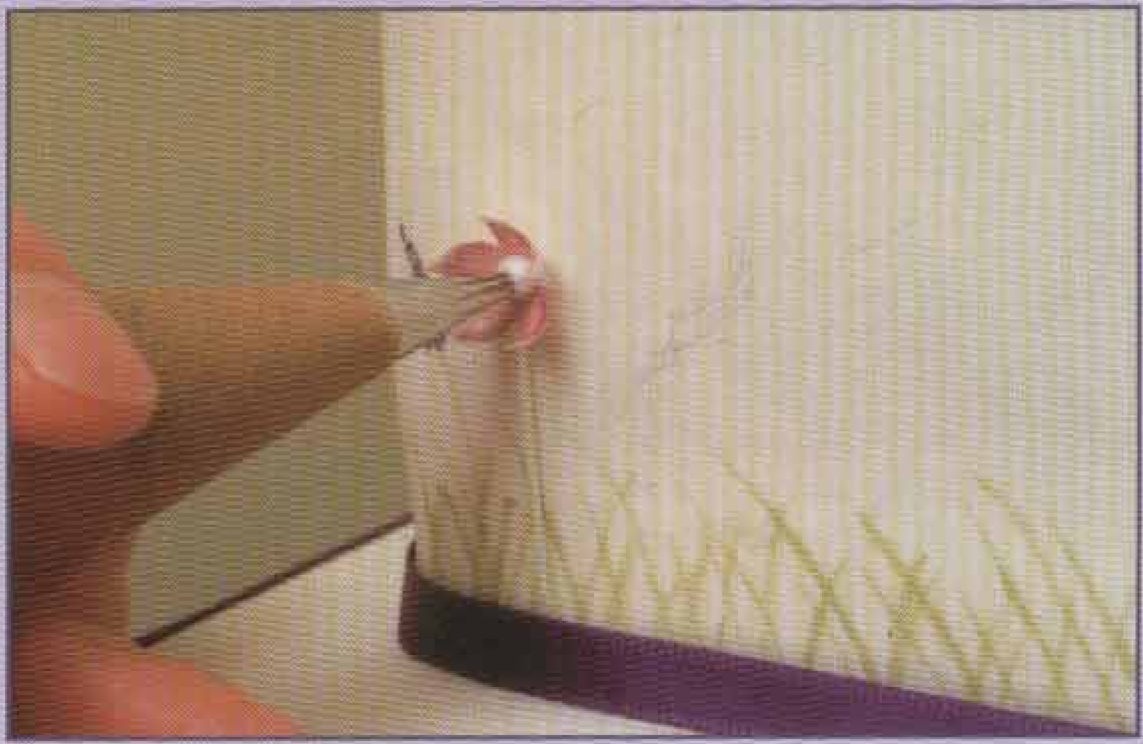
9 With gooseberry food colour mixed with alcohol, paint long, quick upward brush strokes around the bottom of the cake to represent grass with a fine brush. Vary the width of the strokes and the intensity of the colour.

10 Secure the ribbon around the base of the cake with a little royal icing. Touch up the grass and add a few longer blades if necessary.

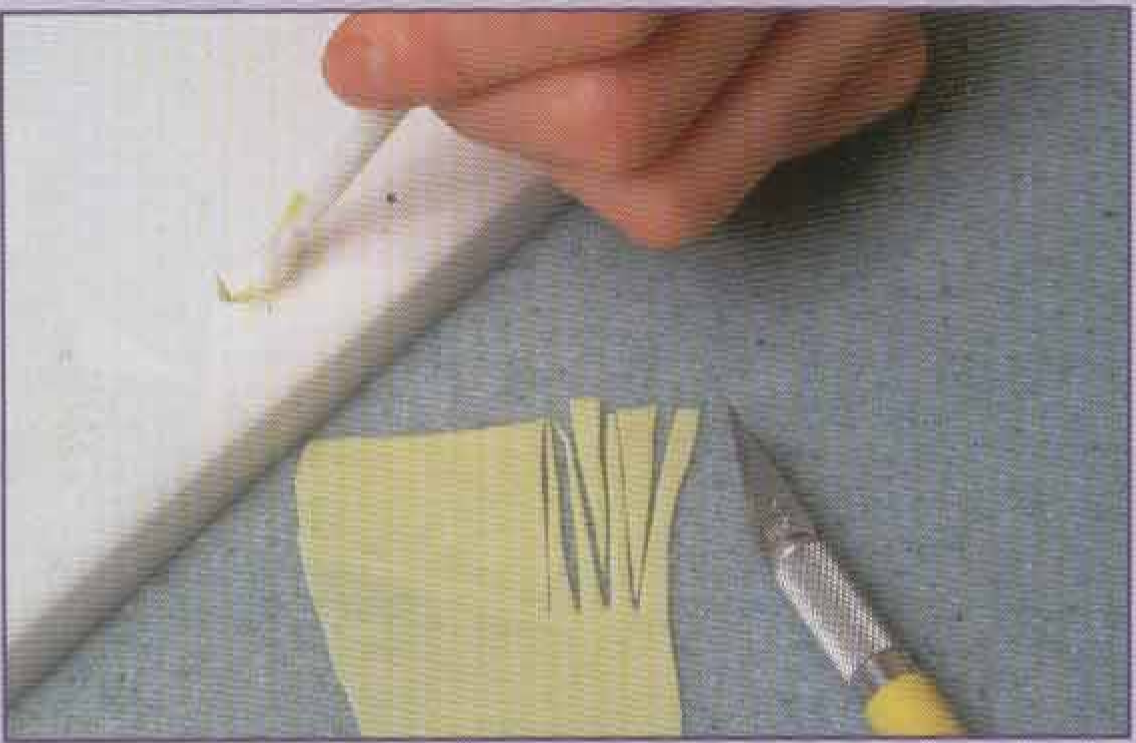
11 Paint in a gooseberry coloured flower stem. Use grape violet colour mixed with a little alcohol to paint a series of violet dots, to create the flower head, with a fine paintbrush.



12 Colour a little royal icing pale green with gooseberry paste colour. With a number 1 tube pipe a flower stem close to the painted flower, start about the same height. Pipe down to just above the top of the ribbon.

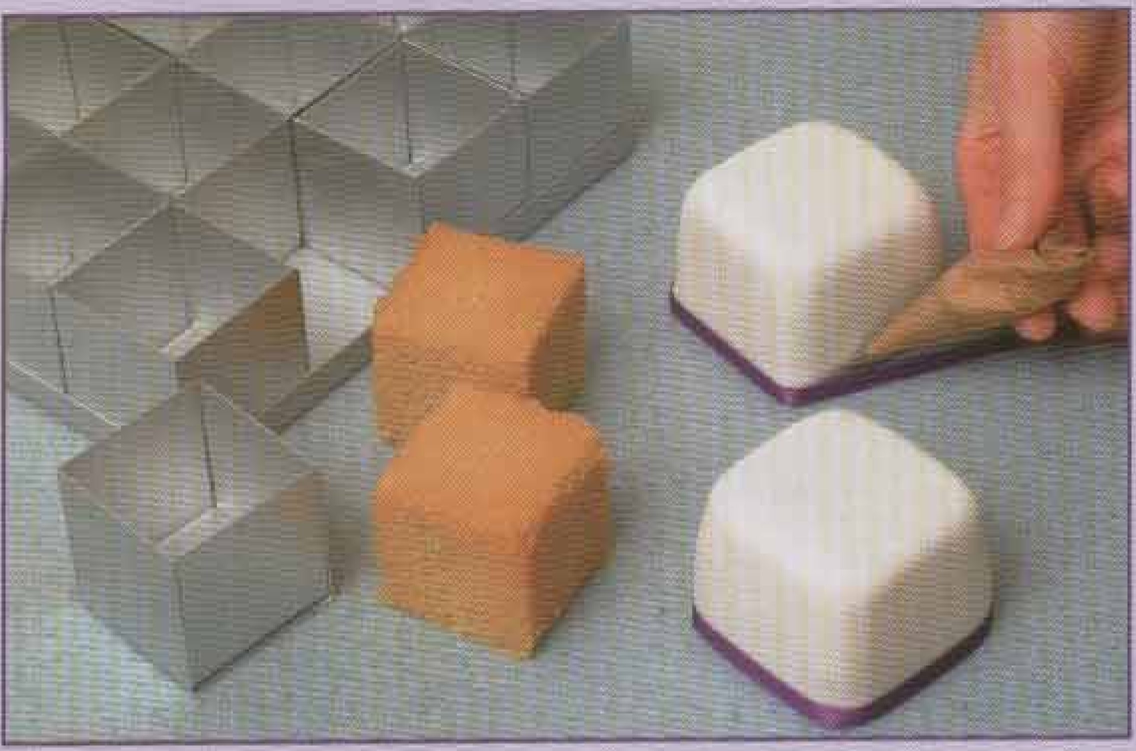


13 Attach a flower head with a little icing and pipe in a centre with a number 1 tube. Use pale lilac icing for purple flowers and pale pink for pink flowers. Continue along the side with piped and painted flowers, vary the heights, sizes and colours.

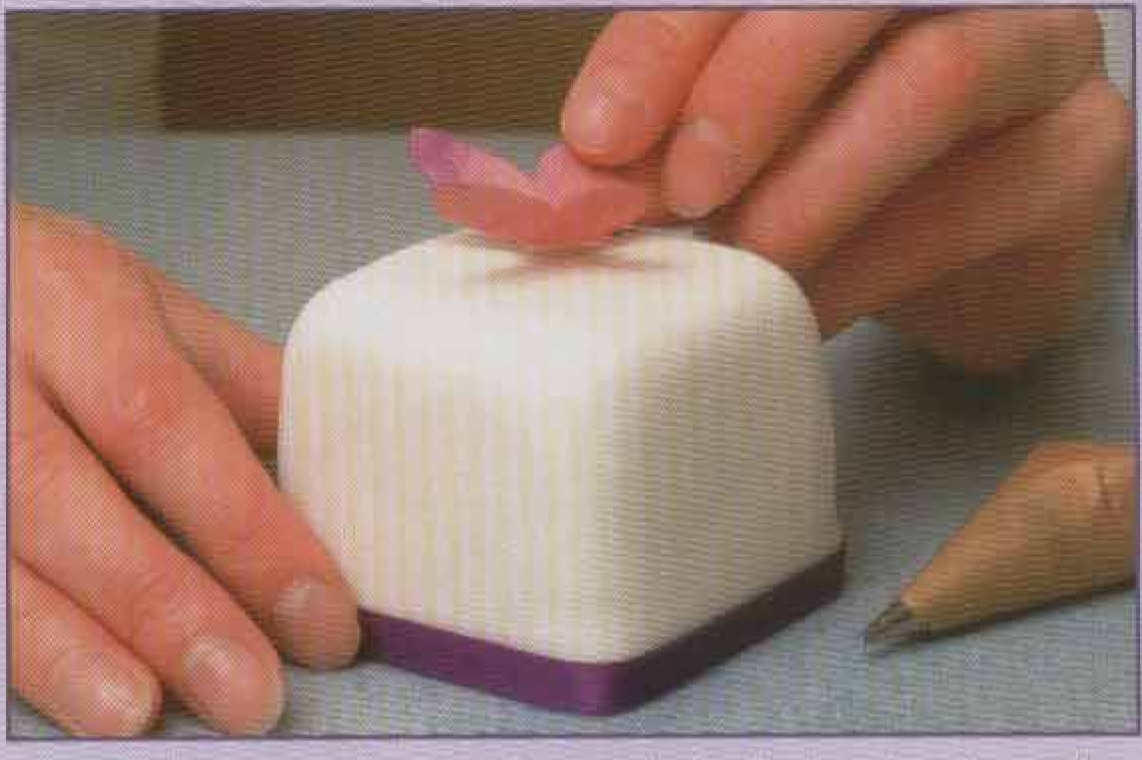


14 Repeat the side design on the other three sides. Roll out pale gooseberry flower paste thinly and cut into long thin triangles. Place on a pad and gently use a ball tool to shape and curl.

15 Apply a little edible glue to one side and attach pieces either side of the piped stems, just above the ribbon. Continue around the sides of the cake. Glue on two small butterflies above the flowers to finish each side.



16 Cover the sponge cakes with a thin layer of buttercream and marzipan. Leave to dry overnight and then cover with sugarpaste. Attach ribbon around the base of each with a little royal icing.

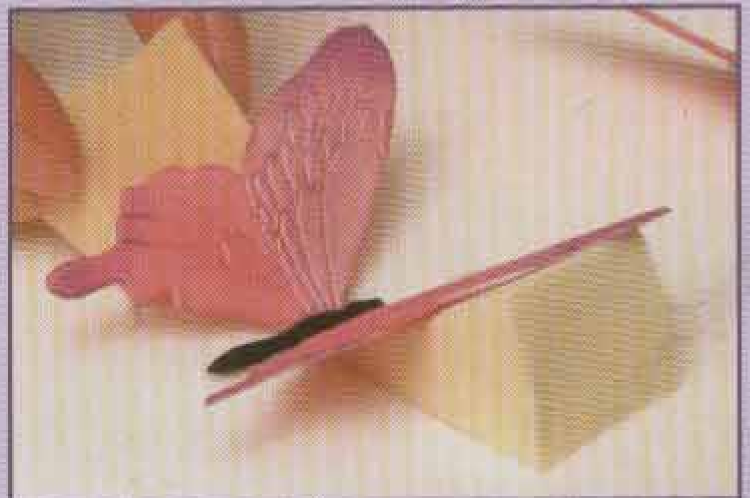


17 Pipe a little icing underneath the body of each small butterfly and attach to the top of the individual cakes, alternate the angle and the colours. The butterflies dusted with gildersol are darker in colour when dry.

Cake Tip

CRAFT & DECORATION

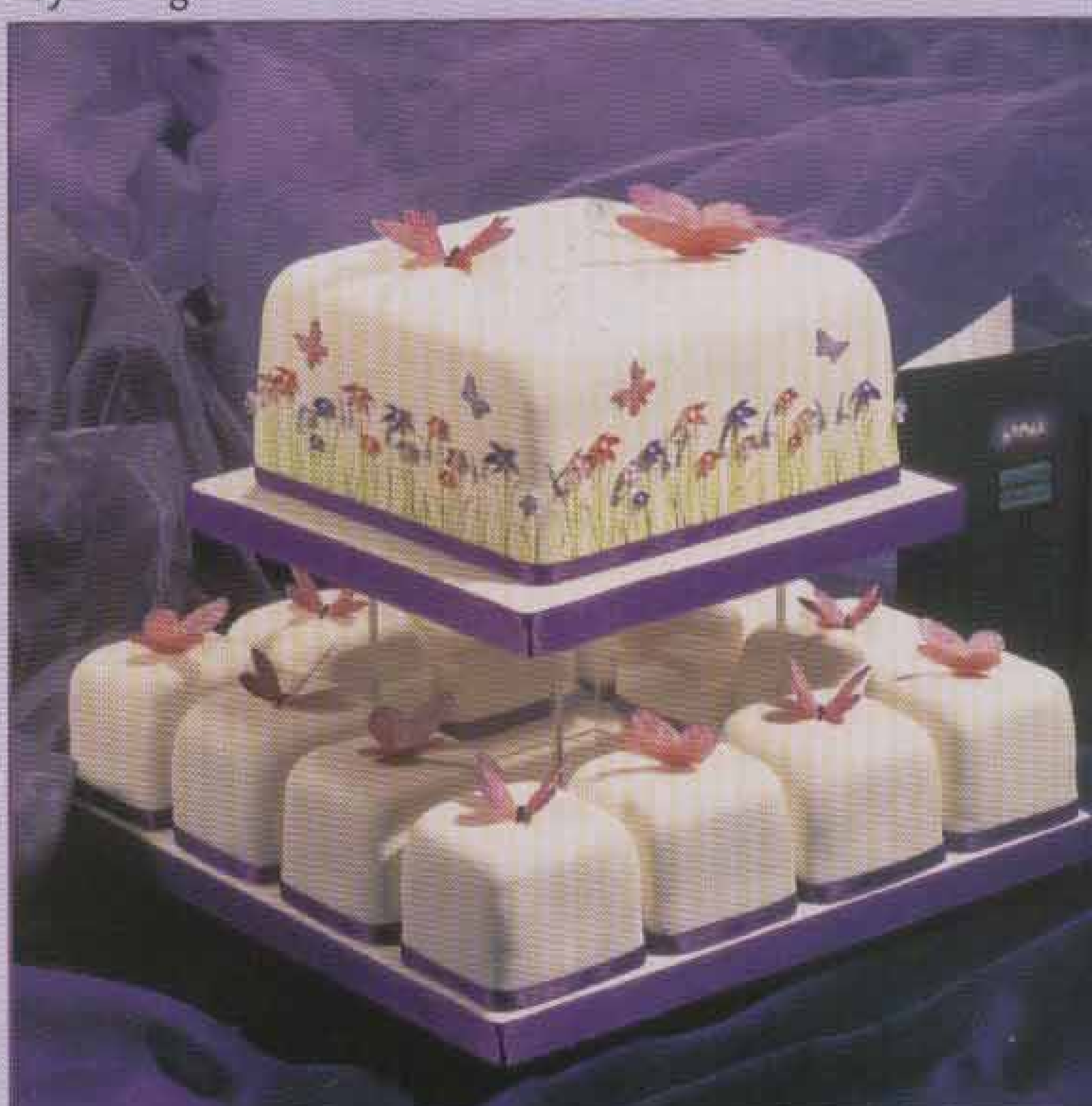
You can buy specially designed cake tins or cut up a square sponge cake. Bake the sponge cakes in advance and freeze them. They are also easier to work with when they are frozen.



18 Attach the two large butterflies at different angles to the top of the cake. Support with small pieces of sponge whilst they dry.

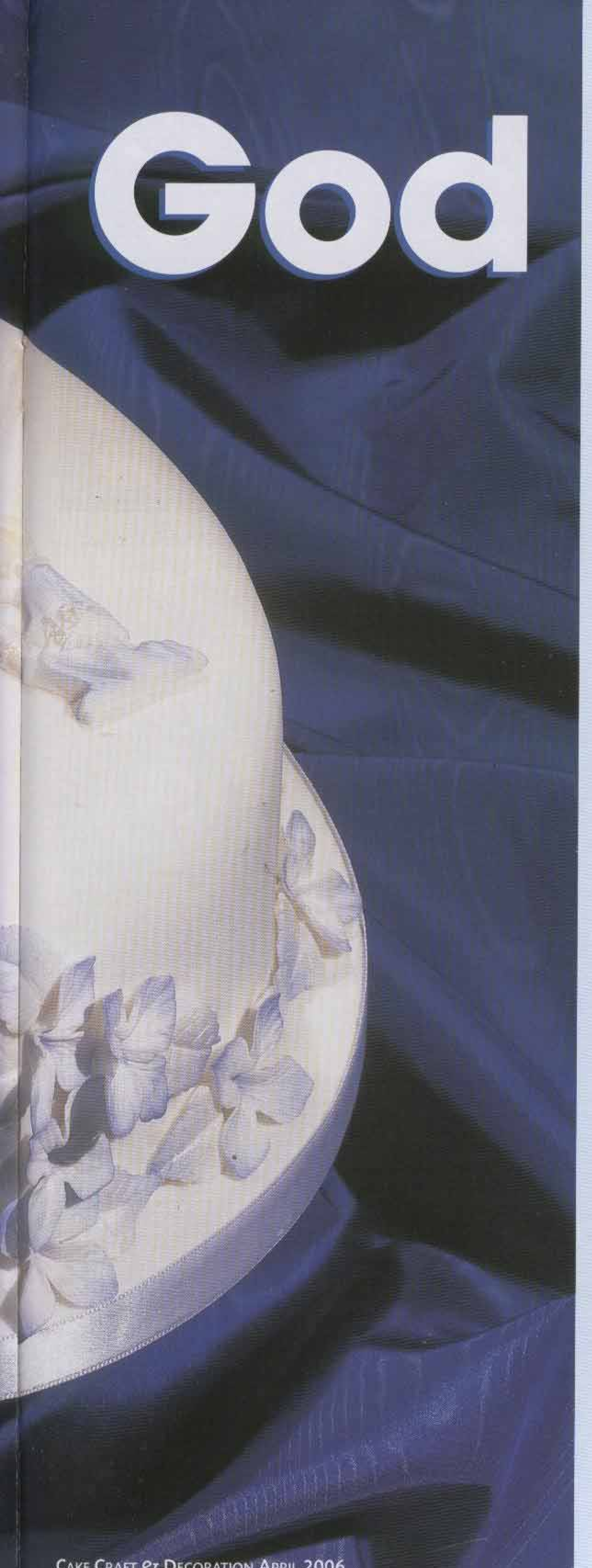
19 Place the cake separator in the centre of the board and the cakes around it. Line them up evenly with the edge of the board. Secure with a little royal icing.

20 Position the top tier to finish.



Cake
DIFFICULTY
RATING
God
Bless

God Bless



by June Whichello

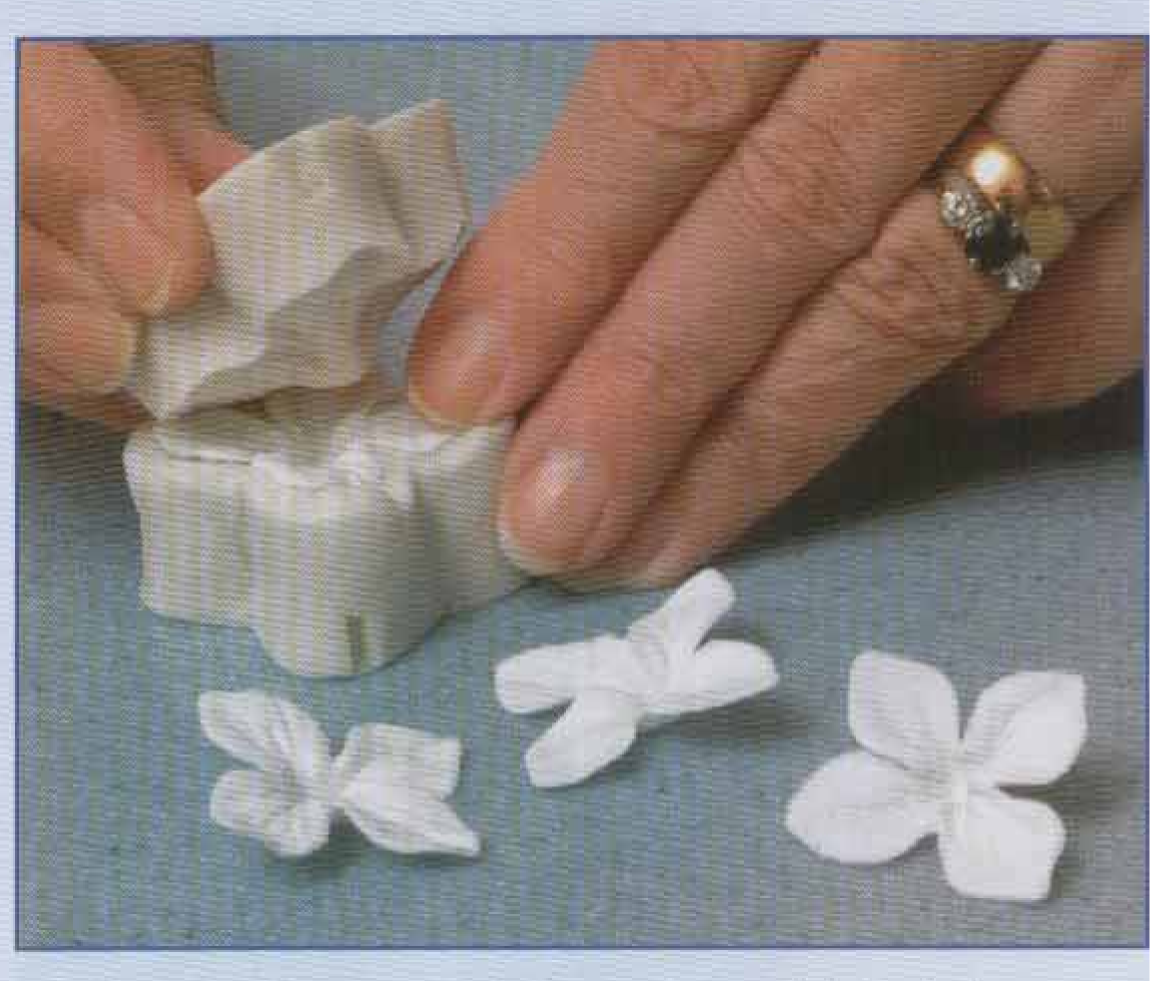
This cake has been designed for a first holy communion but could equally be used as a christening cake by using the kneeling boy or girl mould.

YOU WILL NEED

- oval cake 20 x 25cm (8 x 10in)
- oval board 25 x 30cm (10 x12in) iced and ready to decorate
- white petal paste 55g
- white moulding paste 40g
- hydrangea cutters and veiners SVO20 *
- leaf mould (new) *
- floral cross mould SMO68 *
- communion boy NMO34 *
- mini textured rolling pin *
- cutting wheel (PME)
- alphabet cutters (FMM)
- large number cutters (FMM)
- dusting colours blue, white lustre

* (Sunflower Sugar Art)

1 Roll out some flower paste fairly thinly and cut out the hydrangea flowers with the smallest of the two cutters.

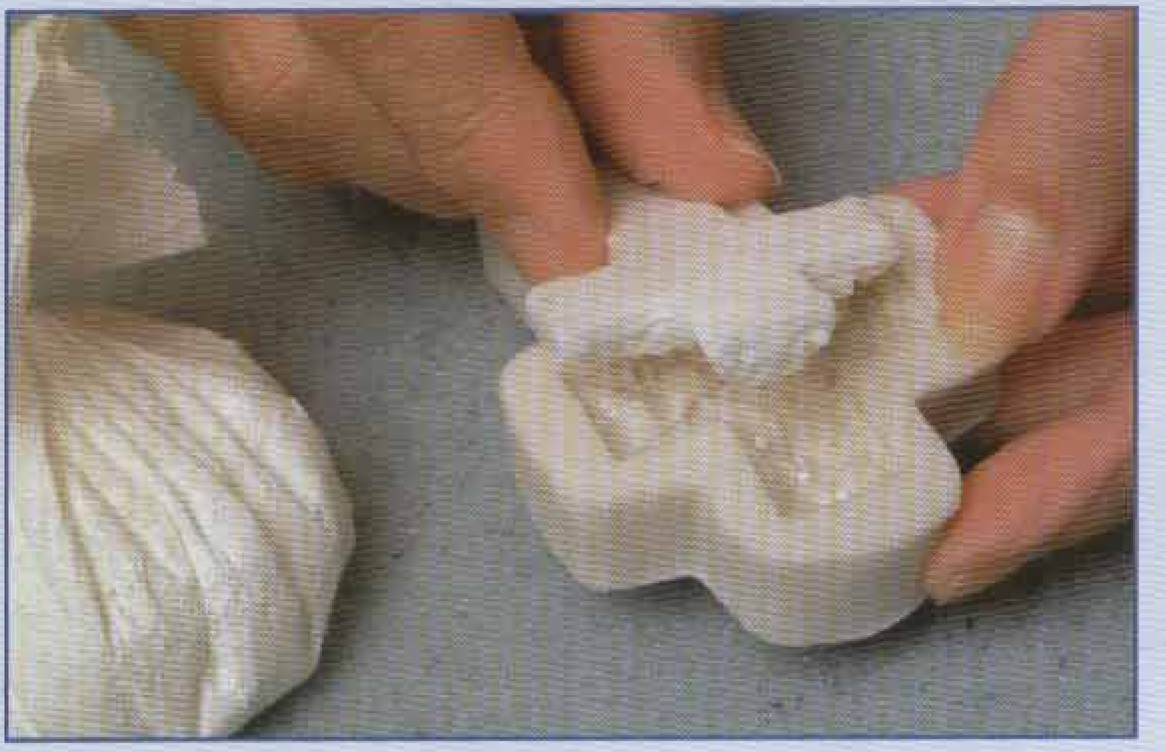


2 Place the flowers on the base of mould. Match the two notches and press the two pieces firmly together. Remove the flower from the mould and leave to dry.

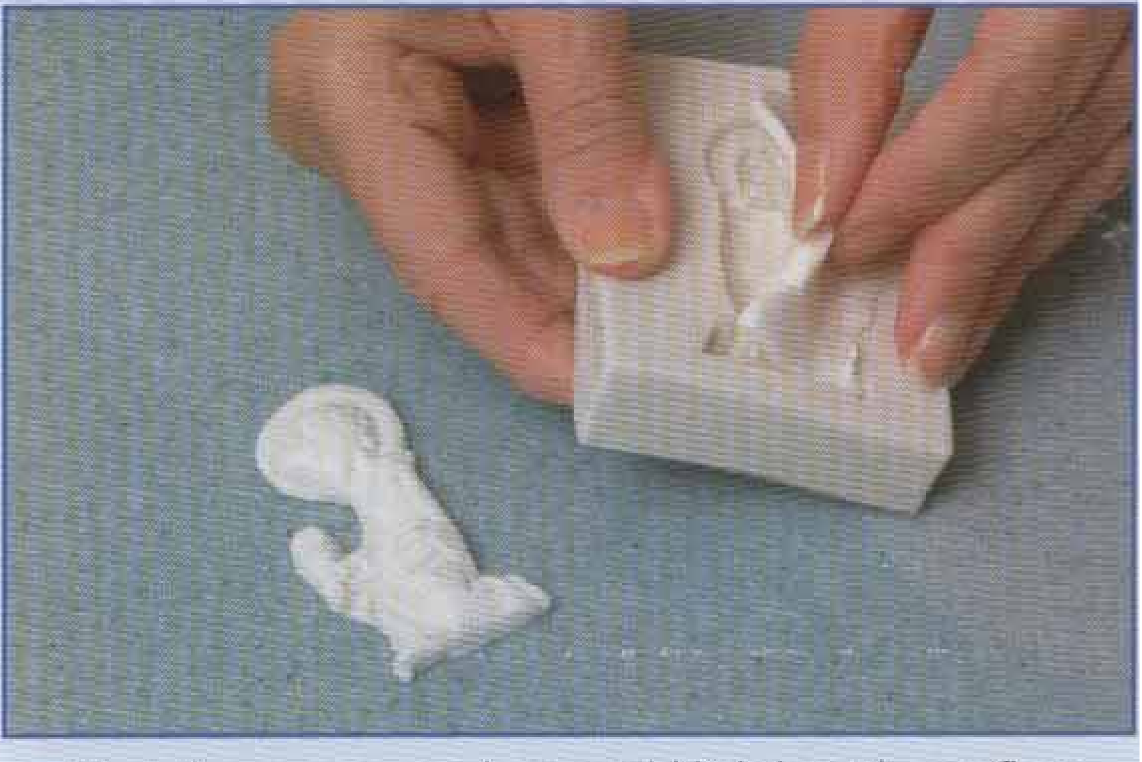
3 For the leaves take a petit pois size ball of mexican paste and place it at the bottom of the leaf. Press the paste into the mould from bottom to top. Release from mould and leave to dry.

Cake Tip
CRAFT & DECORATION

When using silicone moulds make sure that all the paste is inside the mould. This will save time on trimming and give a cleaner finish.



4 To make the cross, lightly dust the mould with cornflour. Press some mexican paste into the mould. Release by pulling the mould away and gently ease out.



5 Dust the communion boy mould lightly with cornflour. Press in some mexican paste. Release from the mould and allow to dry.

6 To make the fabric roll out some mexican paste. Dust over it lightly with a cornflour dusting bag. Roll over with the mini textured pin.

7 Cut off the rough edges. The finished piece should measure approximately 13 x 10cm (5 x 4 in).

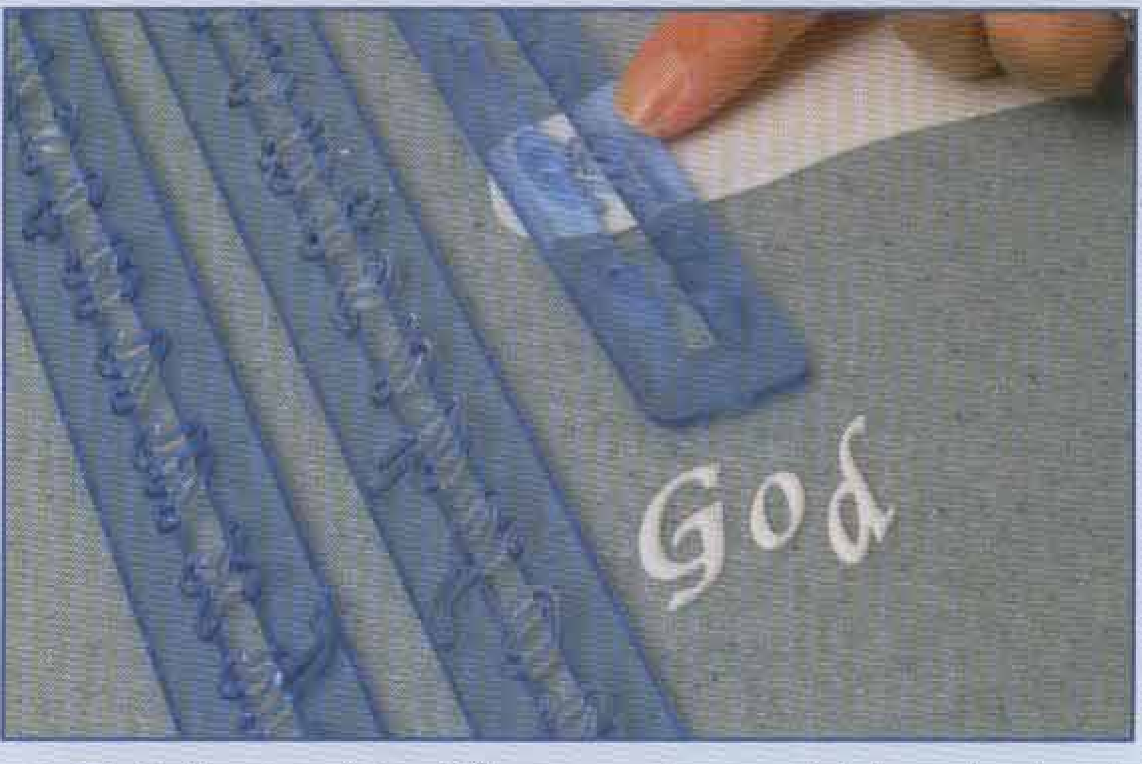
8 Press into folds to form a nice shape for the cross to go on. Leave to dry. Dust with white lustre. This folded fabric effect can be used as a backing for many things such as a spray of flowers, a single rose or a babies blanket.

9 Dust the inside of the flowers with white lustre and the edges and centre blue. Remember to be very sparing with the dusting colours.

10 Dust the bottom of the leaves with white lustre and the tips with blue.

11 Dust the cross all over with white lustre. Pick out the grapes with blue.

12 Dust the communion boys robe with blue. The halo gold. The chalice and grapes white.

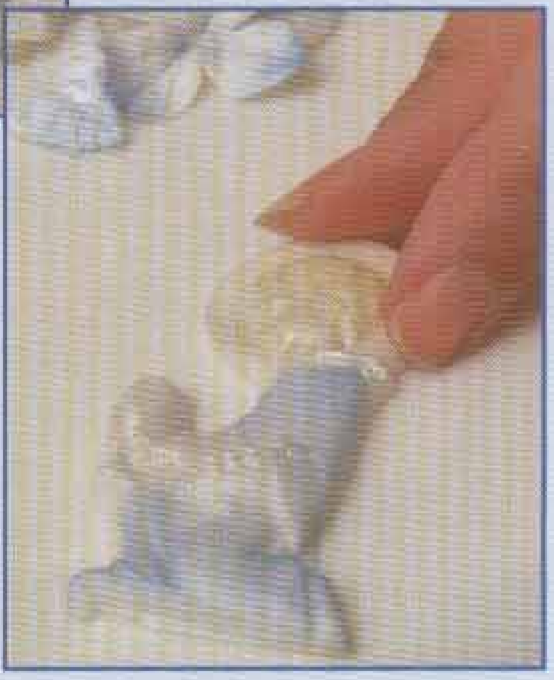


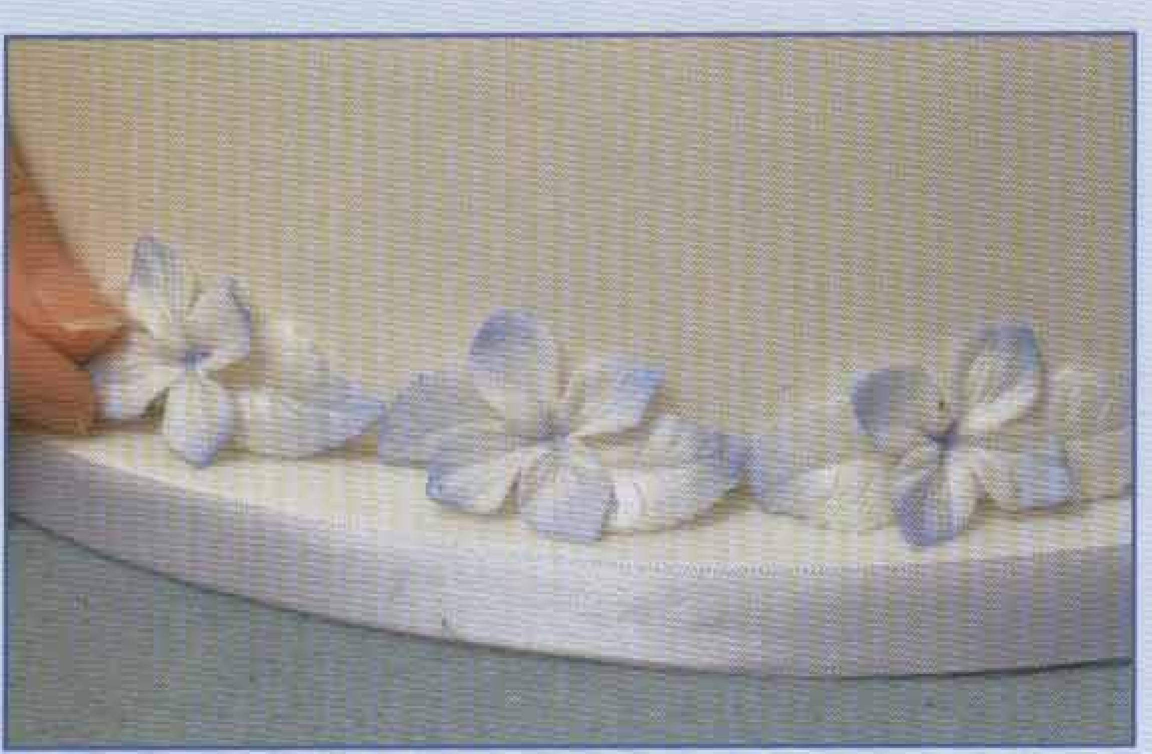
13 Roll out a strip of flower paste very thinly and cut out God Bless with the letter cutters. Dust with blue and leave to dry.

14 Position the fabric piece onto the cake and fix with gunge (sugarpaste softened with water).

15 Place the cross onto the fabric and arrange flowers and leaves at the base of the cross.

16 Position the communion boy at the right hand side of the cake. Fix into position with gunge.



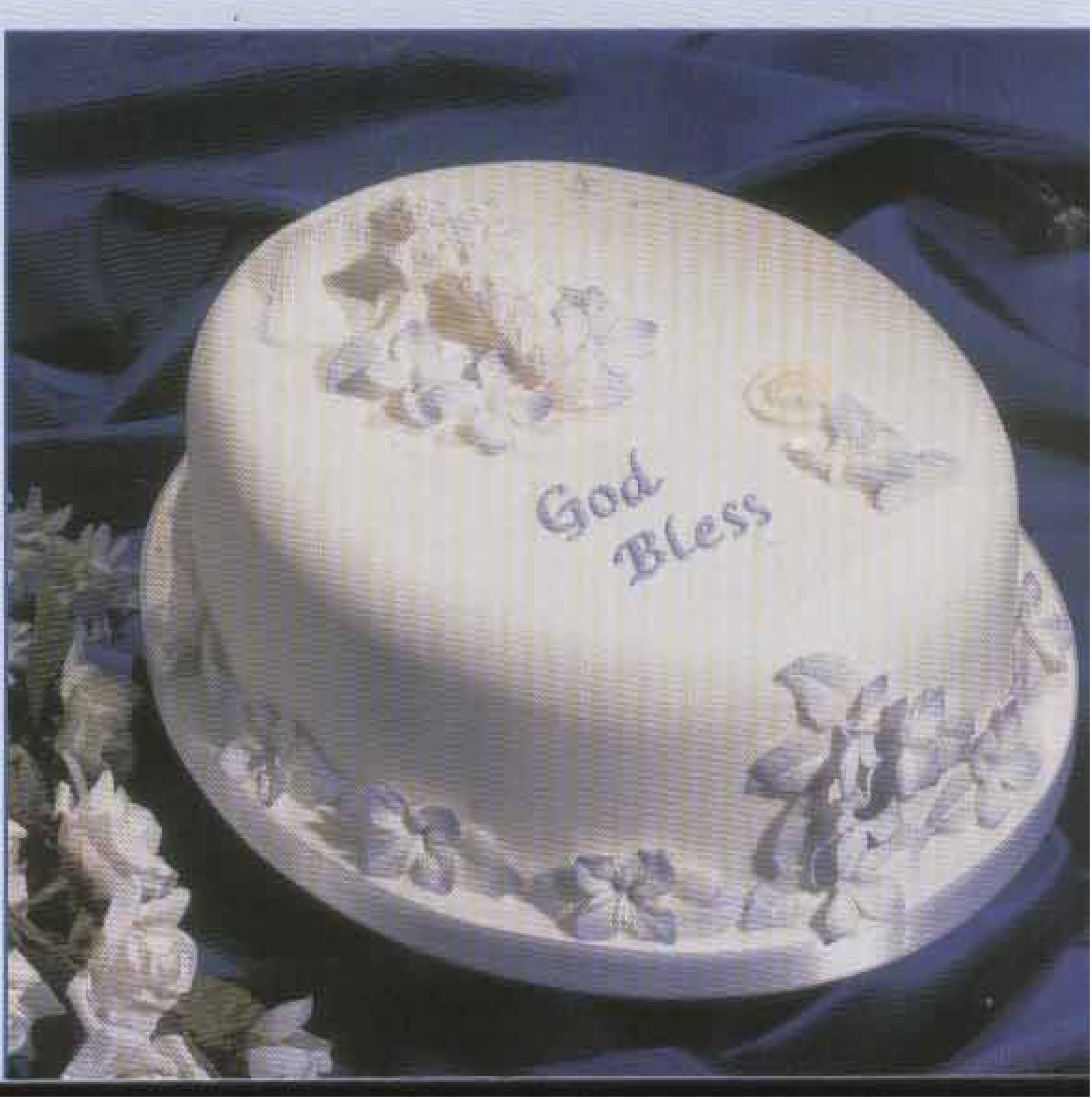


17 Make the border at the base of the cake. Arrange a flower with a leaf either side and continue right around the cake.

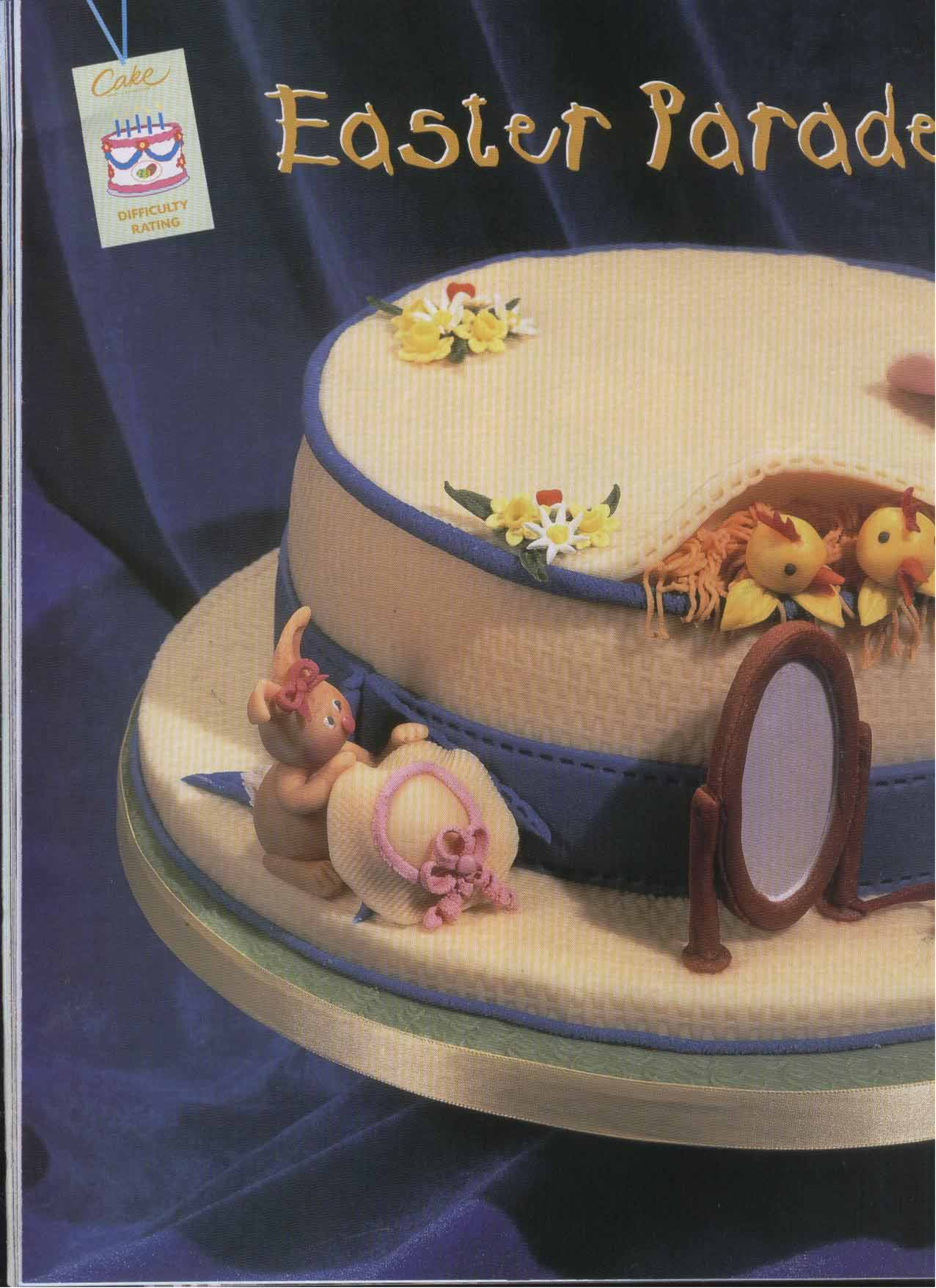
18 Make an arrangement of flowers and leaves at the front of the cake.

19 Place the lettering on the cake to the left of the communion boy.

20 This design could be used as a christening cake by using the kneeling girl or boy mould.



Easter Parade



by
Ann Ockenden

An old hat gets a new lease of life. Children can also join in and make the chicks for this special Easter cake.

YOU WILL NEED

- cake fruit or sponge round 20cm (8in)
- cake drum round 28cm (11in)
- cake drum round 20cm (12in)
- marzipan 1.8 kg (4lb) (Odense)
- dusting powder plum
- dry spaghetti
- superwhite powder (Sugarflair)
- clear alcohol (gin/white rum/vodka)
- flowerpaste white
- apricot jam
- non-stick board
- rolling pins large and small
- rolling pin basket weave (PME)
- rolling pin textured (Orchard Products)
- pastry brush
- brushes fine and flat
- cutters, miniature flower and plunger
- cutter daisy (FMM)
- cutters, geometric (FMM)
- patchwork wheel (FMM)
- veining tool
- scissors fine
- ball tools
- bone tool
- palette knife
- tweezers
- sugarcraft gun
- sponge foam
- board ribbon plain

Colour the marzipan

1.2 kg ($2^1/_2$lb) leave it natural, to cover the cake and board

225g (8oz) blue

150g (5oz) yellow

50g (2oz) each green, brown and old gold

30g (1oz) each white, pink, red, burgundy

Cake Tip

Dip tools in, and brush the textured rolling pins with alcohol to prevent sticking.

Colour the marzipan before commencing the project; wrap in cling film to prevent drying out.

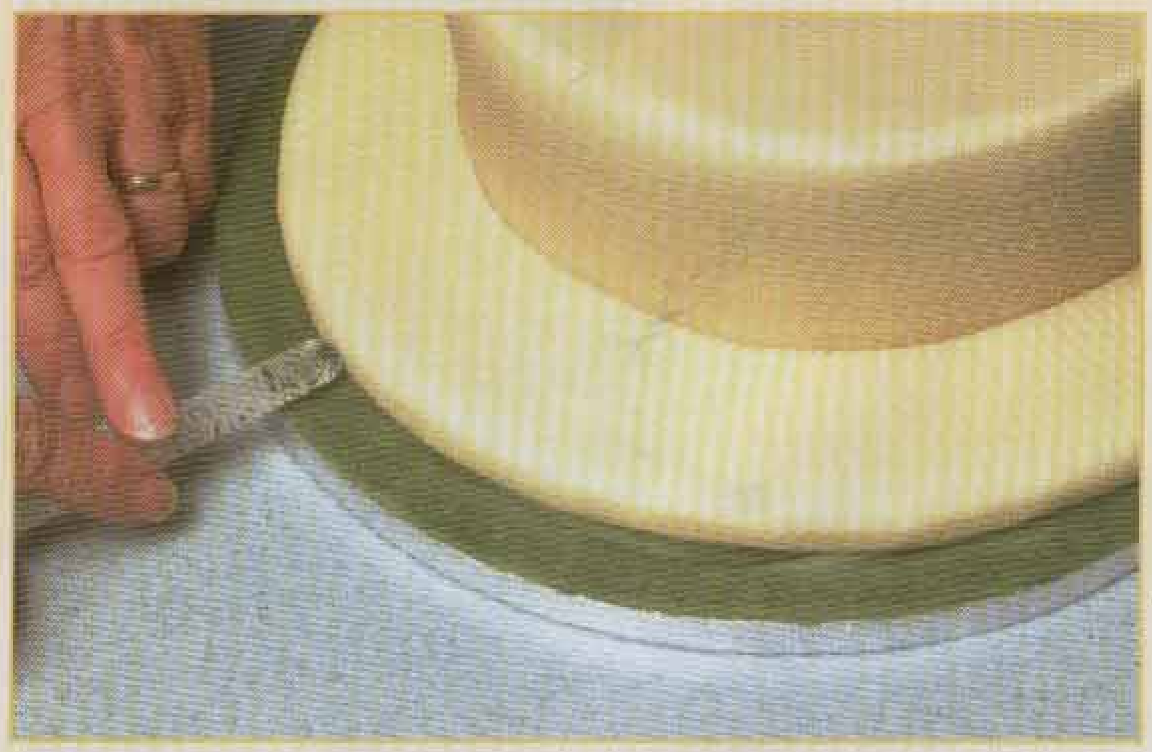
To make glue, mix marzipan with alcohol to make a sticky paste.

1 Glue together the two boards. Measure the circumference and height of the cake. Cut out a template for the sides and a 20cm (8in) circle.

2 Place the cake towards the back of the cake drums and brush all over with sieved apricot jam. Use the paper circle to cut a disc of natural-coloured marzipan and place on the top of the cake.

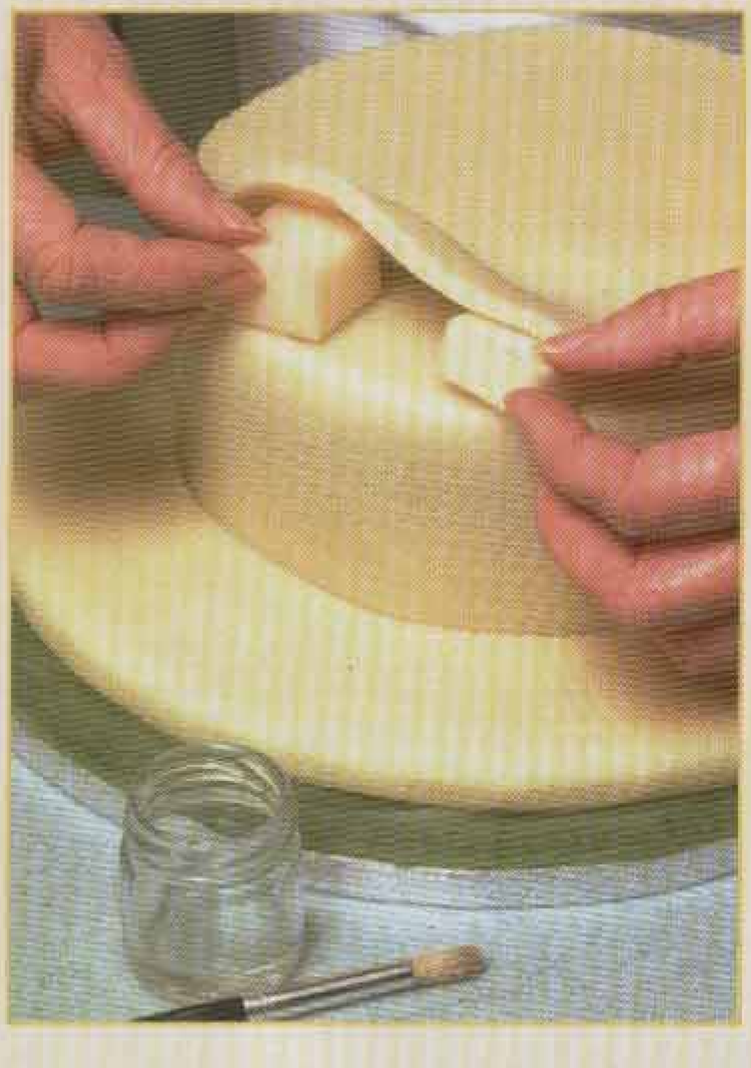
THE HAT

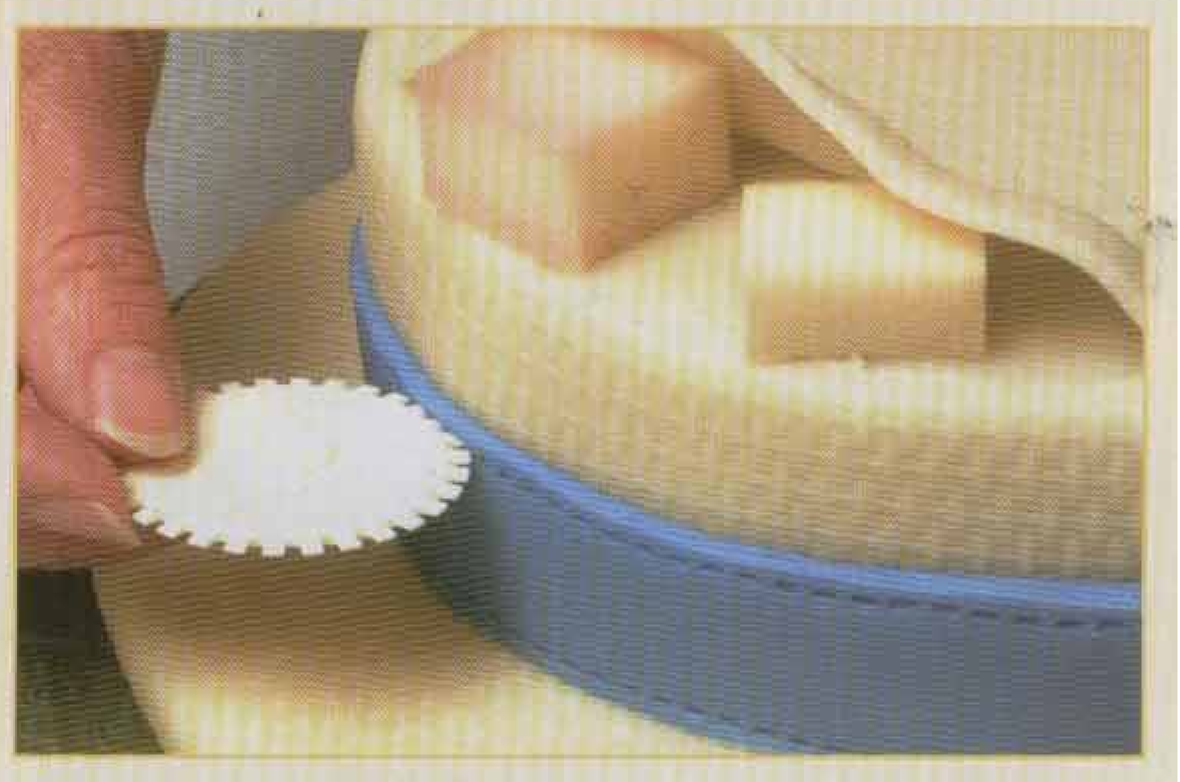
3 Use the template to cut out a strip of natural-coloured marzipan. Roll the surface again with a basket-weave roller and press quite firmly. Check that the marzipan is the correct size.



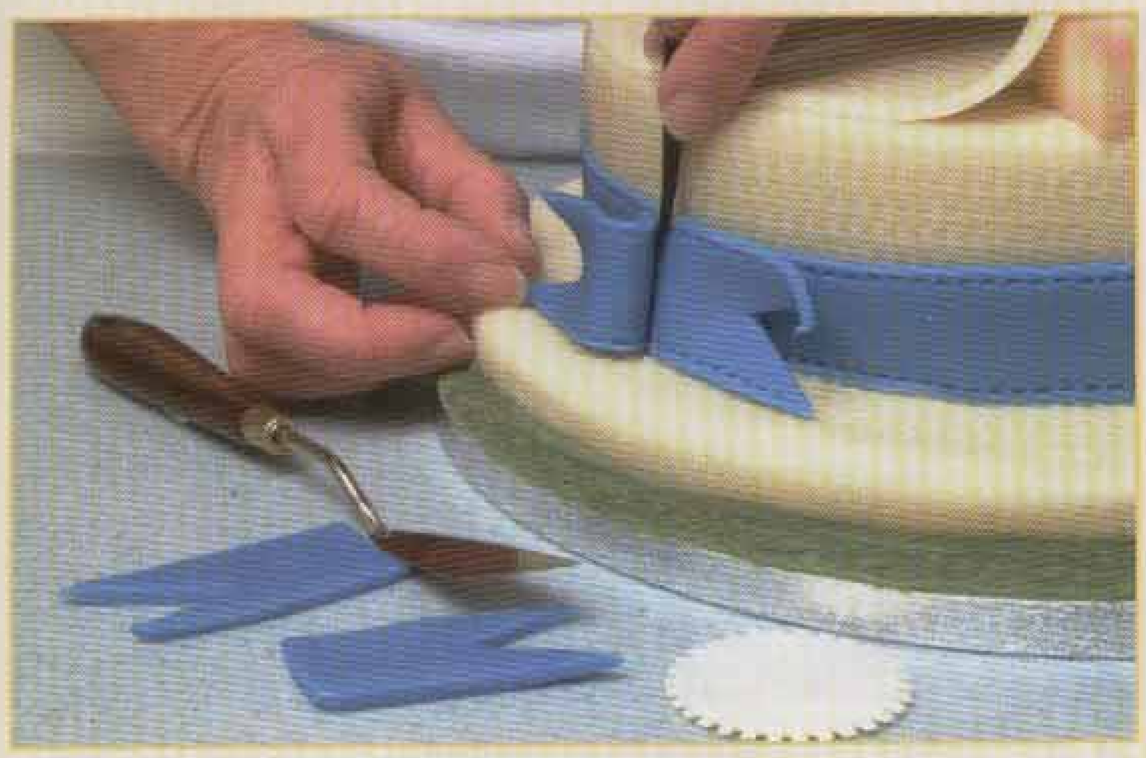
4 Lay the marzipan around the side of the cake, take care not to smudge the pattern, neaten the join and make sure the cake board is completely covered. Use green marzipan to cover the second board, and then roll the marzipan with a textured rolling pin.

5 Cut another circle and this time emboss with the basket weave roller. Use a damp brush to moisten the top edge and lay the top of the hat in place. Open the front of the hat with a few pieces of sponge foam to form a cavity.





6 Roll out a strip of blue marzipan with the side template as a guide for length. Secure around the base of the cake with the join to one side. Emboss the top and bottom edges with a stitch wheel.



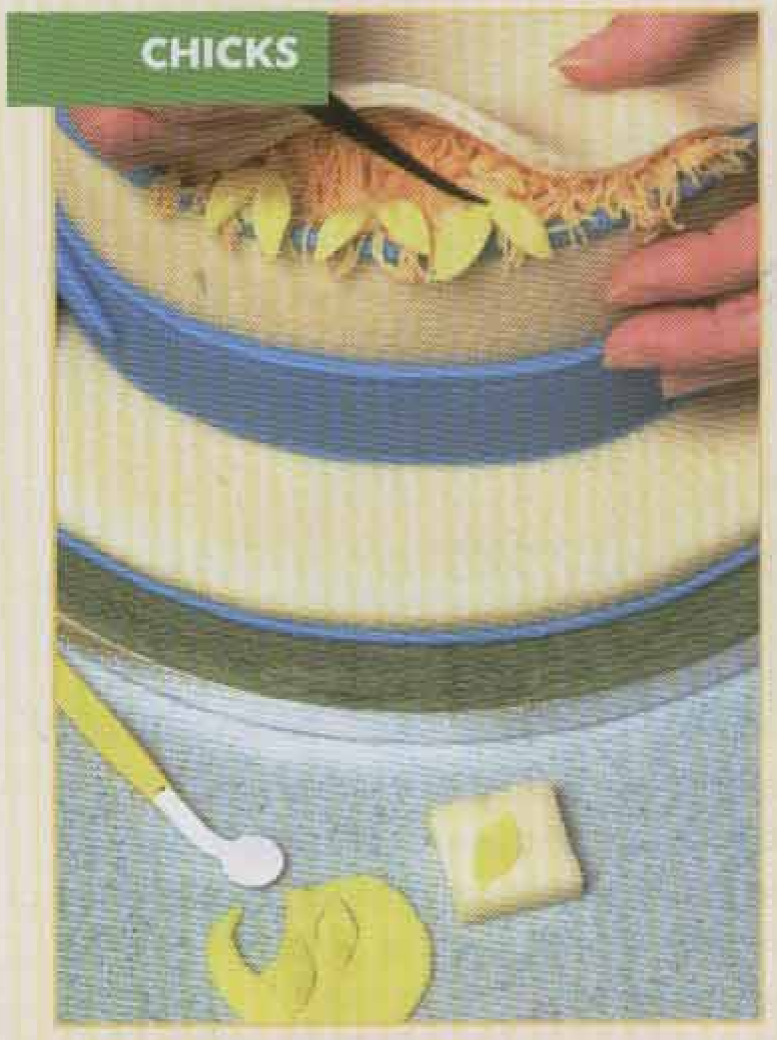
7 Cut two tabs, decorate in the same way, and arrange these at the join. Roll the stitch wheel along the supported inside edge of the hat.

8 Moisten the top edge of the hat with a damp brush. Use a sugarcraft gun with a large round hole disc to extrude a strand of blue marzipan to neaten the top edge. Repeat this at the base of the first board with a medium round disc.

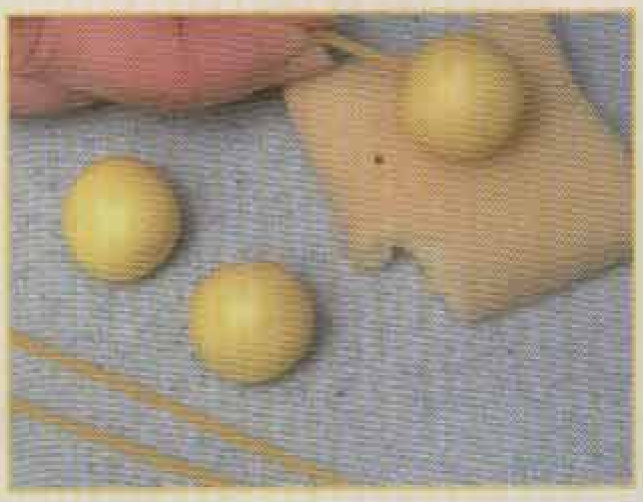
THE NEST

9 Use the sugarcraft gun with a medium mesh disc to extrude old gold coloured marzipan 'straw' onto a non-stick board. Dampen the inside of the cavity with alcohol, pick up the strands and arrange in position.

CHICKS

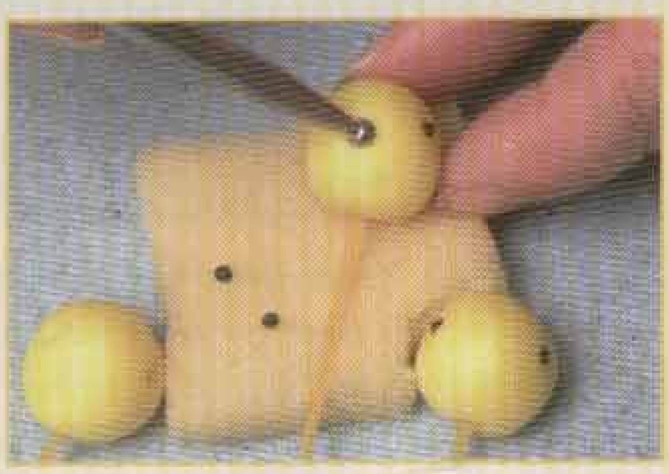


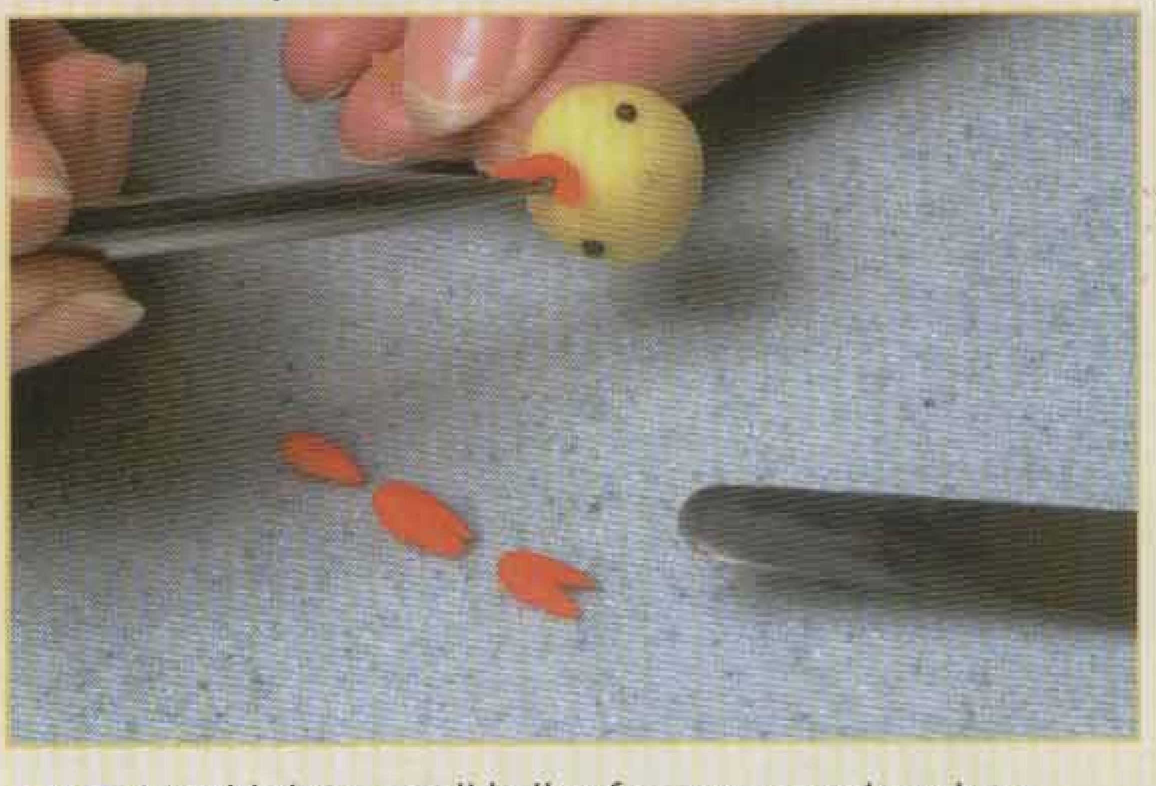
10 Cut three sets of wings freehand and then mark each wing with a veining tool and arrange on the edge of the nest.



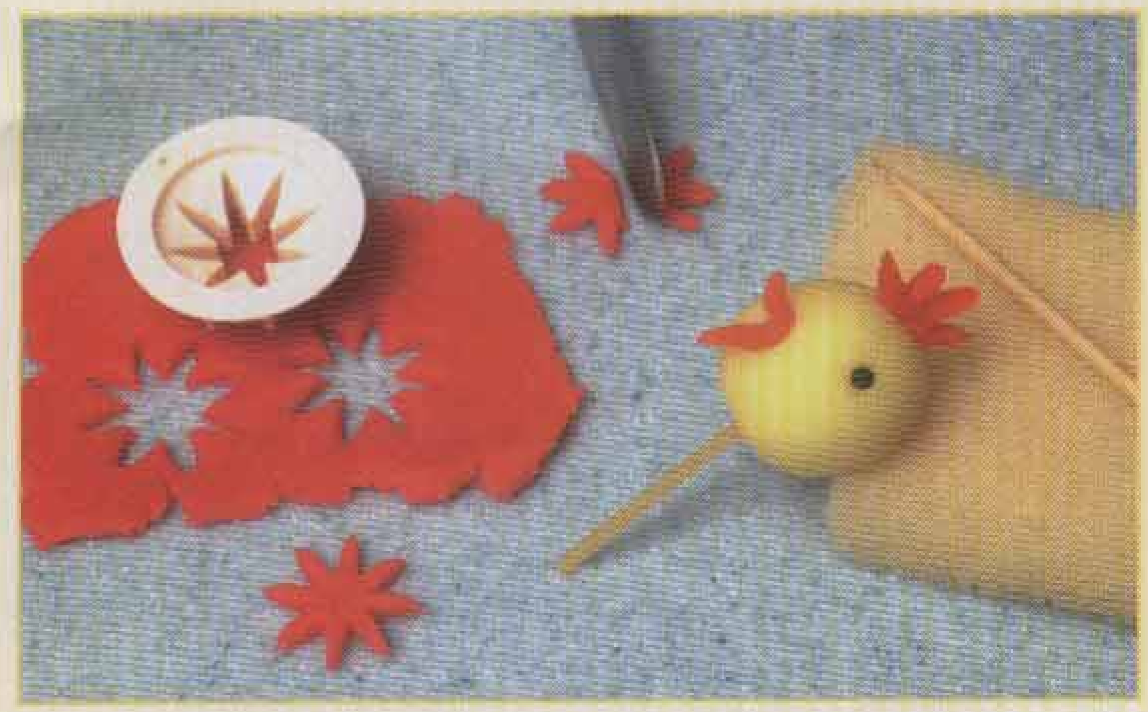
11 Roll three marble-size balls of yellow marzipan for heads and insert a piece of spaghetti into each. To keep a good shape, rest each head on a piece of sponge foam whilst you work on the face.

12 Make two eye sockets with a small ball tool on each head. Roll tiny balls of black marzipan and place in each socket. Make an indentation in the centre of each head.



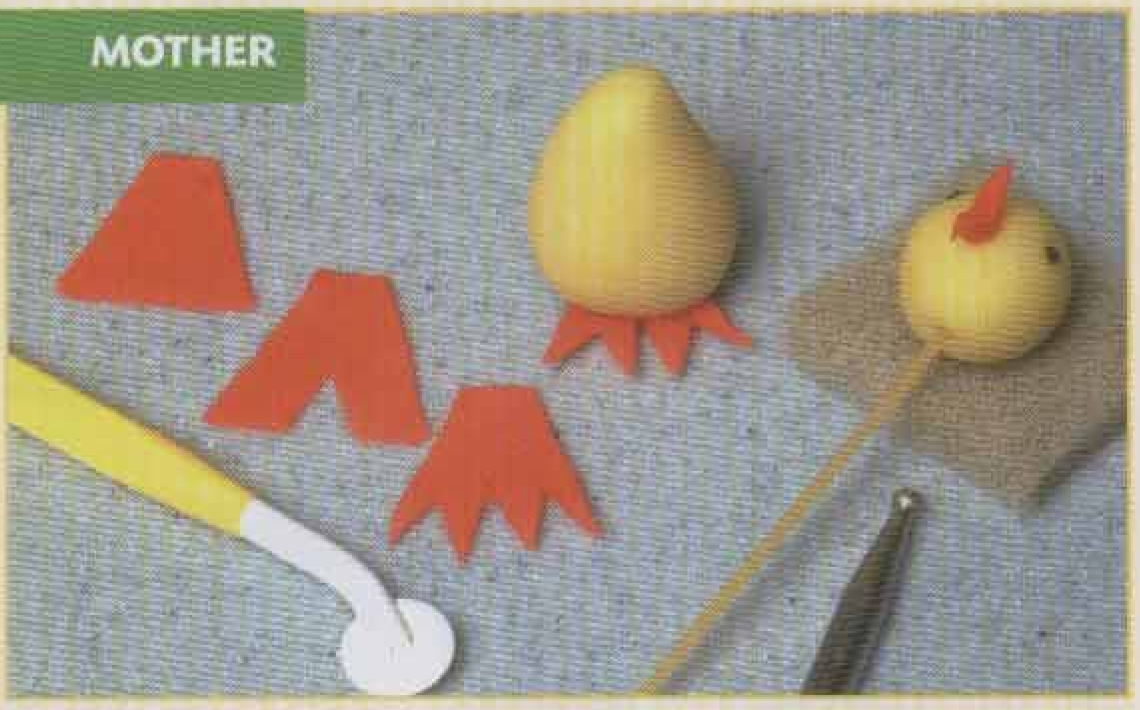


13 Mould three small balls of orange marzipan into cones. Make a cut at the thinner end and open up slightly to form a beak, pick up with a ball tool and place into the socket in the centre of the face.

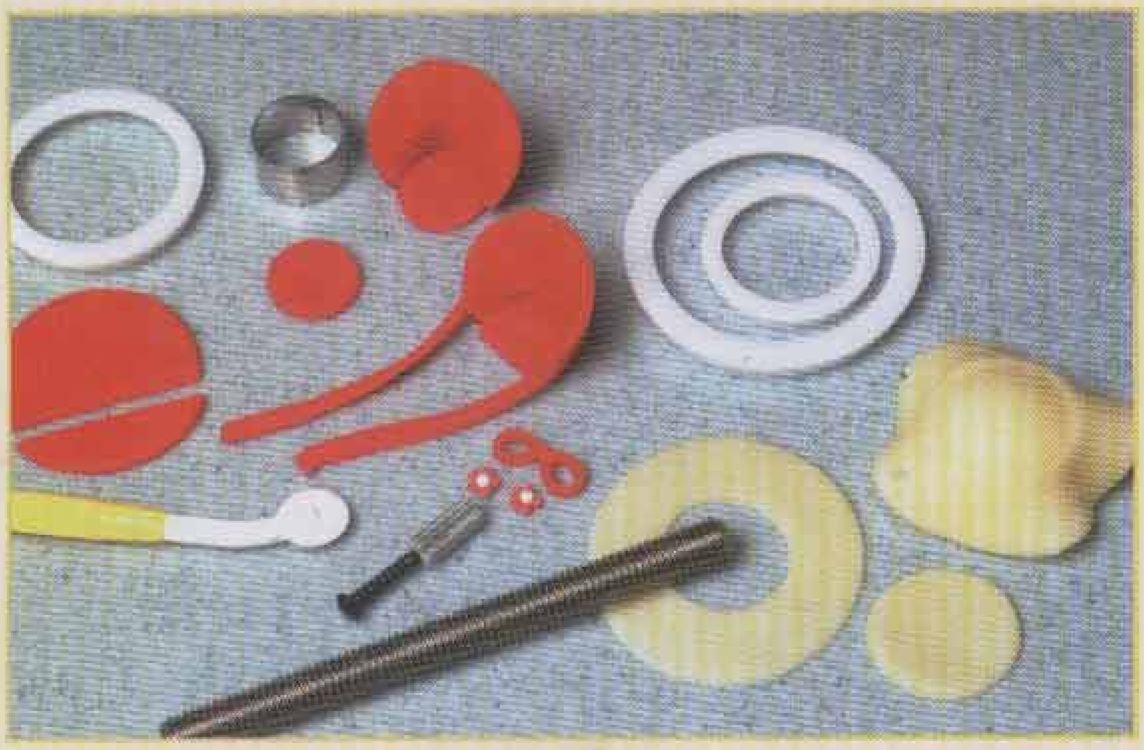


14 Roll out the red marzipan, not too thinly. With a daisy cutter, cut out two shapes, slice each one in half and arrange one on each chick's head with a veining tool. With tweezers, pick up each head by the spaghetti and position on the wings.

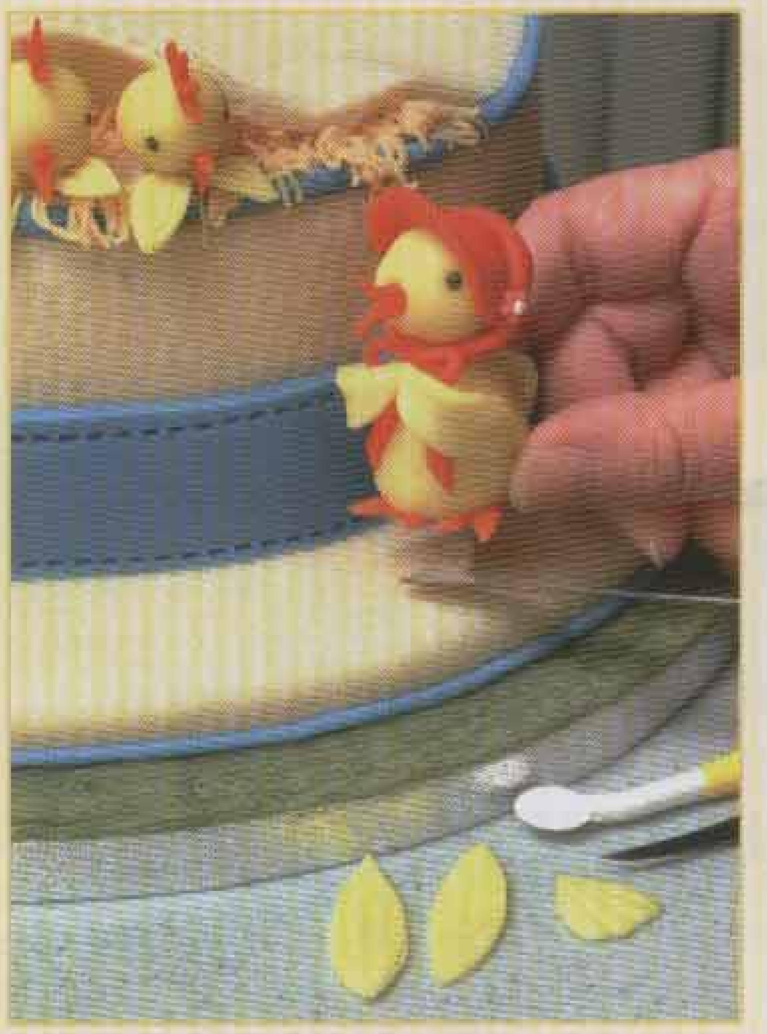
MOTHER



15 Cut out a pair of feet from orange marzipan. For the body, mould yellow marzipan into an egg shape and place the wider end onto the feet. Mould a head, check that the proportions are correct, and insert a piece of spaghetti. Repeat the face as for the chicks.



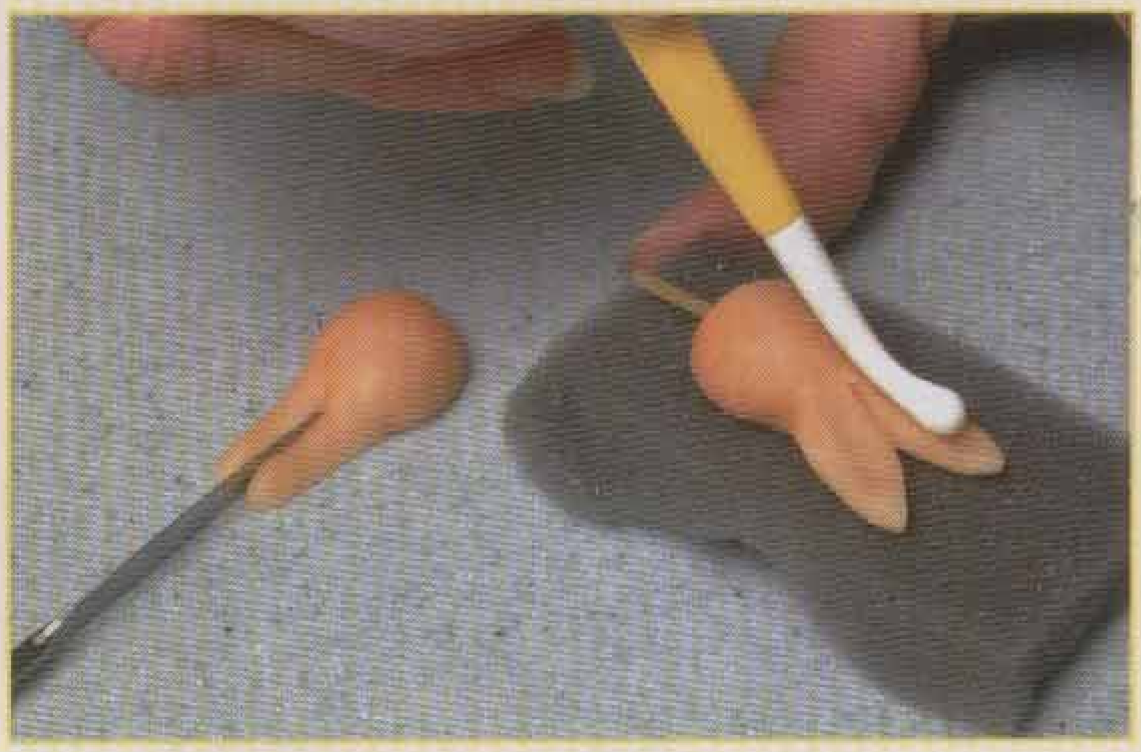
16 Roll out a piece of red marzipan for the bonnet. Use a large round cutter to cut a disc and cut a small section away. Cut a smaller circle, arrange the larger shape around it, and trim at the back. Cut two long ribbons. Make three hats of your own design.



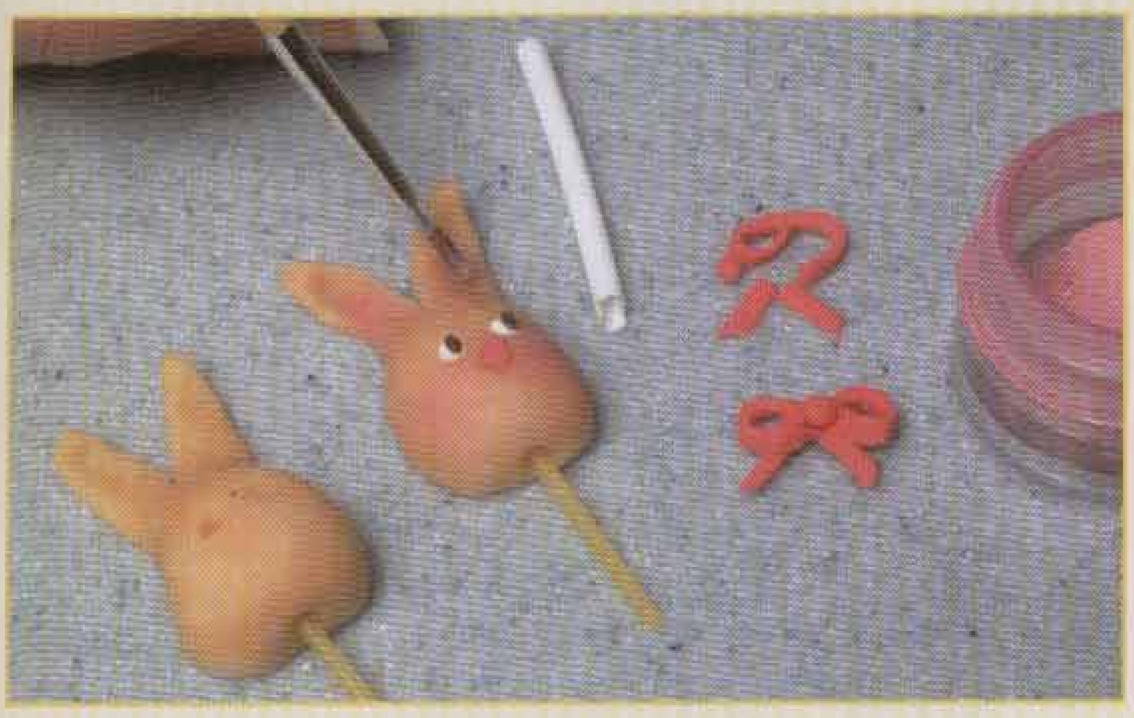
17 Attach the head to the body, and then position the hat. Attach the ribbons and form a bow. Cut out two wing shapes and a tail. Secure the wings to the side of the body and bring the tips up to touch the bow. Attach the tail and secure to the board.

RABBIT

18 Mould a small egg-shaped body from light brown marzipan. Roll two small sausages for the feet, mark with a veining tool. Roll two longer sausages for the forelegs and mark on the paws. Place a ball of white marzipan at the back of the rabbit for a tail and texture with scissors.



19 For the head, roll a ball of light brown marzipan into a cone, cut the pointed end with a palette knife and open up slightly to form ears. Insert a piece of spaghetti into the wide end of the cone. Flatten each ear and shape with a bone tool.



20 Make two eye sockets in the head. Roll two small balls of white marzipan and place in the sockets. Roll two smaller balls of black for the pupils. Dust cheeks and ears with plum petal dust. Add a pink nose. Cut out a pink bow.

21 Position the head on the body and arrange on the board. Place one hat in the rabbit's paws.

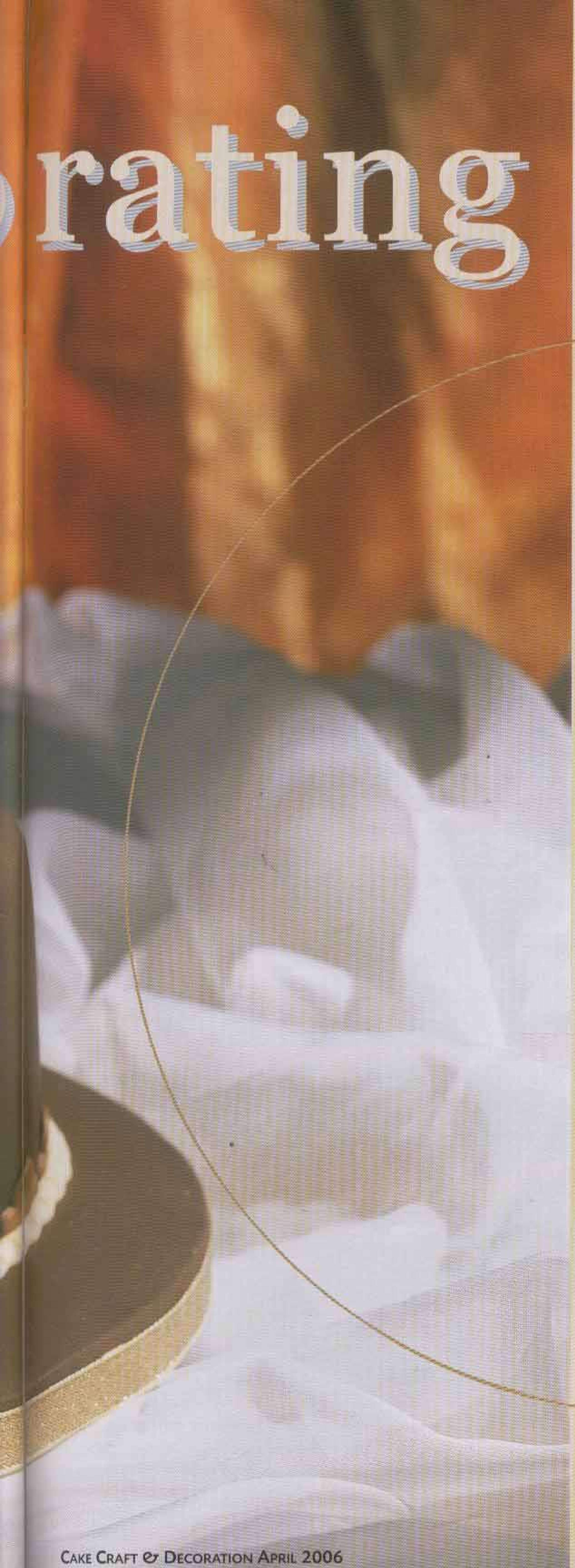
MIRROR

22 Roll out and cut an oval of white marzipan with a large oval cutter. Roll and cut out two more large oval shapes from brown marzipan. With the medium cutter remove the centre from one of the ovals and sandwich the three shapes together.

23 Extrude a ribbon of brown marzipan with a sugarcraft gun and a medium size disc to neaten the mirror edge. Change to a square disc and extrude two 4cm ($1^1/_2$in) lengths for the supports. Insert a piece of spaghetti into each. With sticky paste, secure the supports to each side of the mirror.

24 Make a quantity of spring flowers and leaves of your choice. Arrange additional hats together with a greeting. Finish off the board edge with a length of ribbon.

Egg Deco



Craft to Cake part 4

by Nadene Hurst

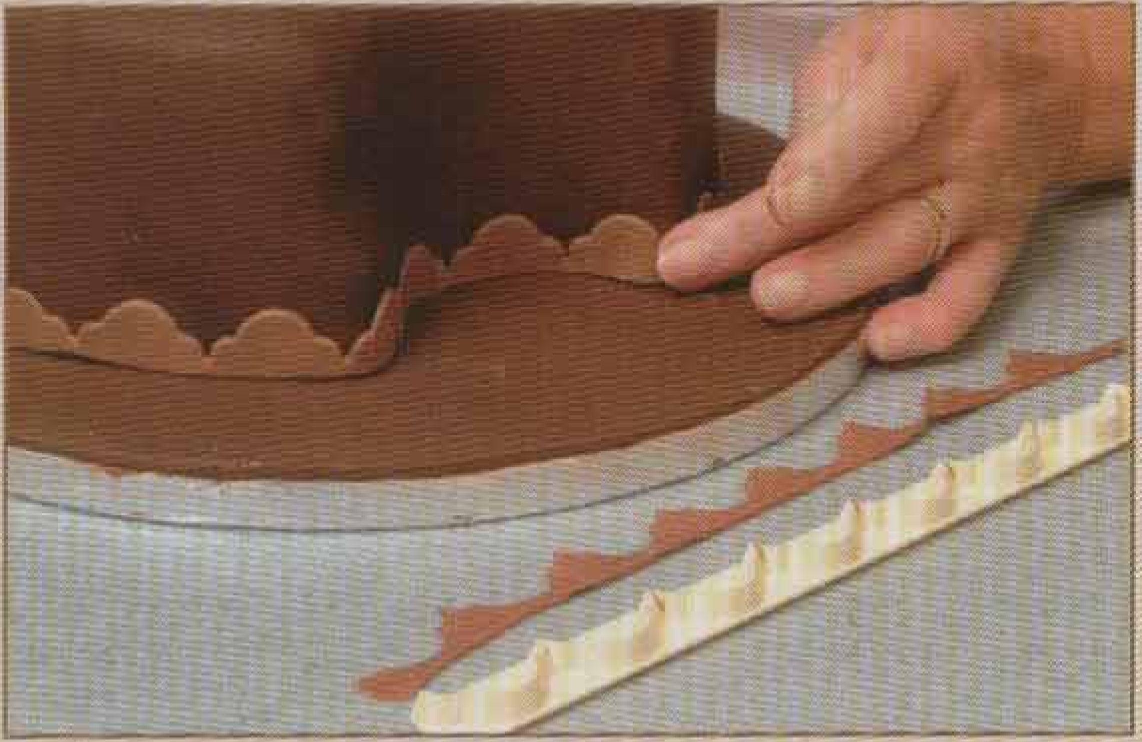
This title encompasses a very wide collection of interests and skills, ranging from children painting eggs at Easter all the way up to the fabulous eggs created by Faberge for the Russian royal family, many of which are now on display in the Kremlin museum. Well worth a visit!

YOU WILL NEED

- cake round 20cm (8in)
- cake board round 28cm (11in)
- marzipan 750g ($1^{1}/_{2}$lb)
- chocolate sugarpaste 1kg (2lb)
- cocoform white 75g (3oz) milk 75g (3oz) plain 150g (6oz) (SK)
- flower paste 50g (2oz)
- dusting powder platinum gold (Edable Art)
- sugartex yellow (Sugarflair)
- spaghetti dry
- frill cutter (FMM)
- varipin (Orchard Products)
- bone, shell and cone tools
- six-petal calyx cutter
- primrose cutter
- arum lily
- egg mould 10.2cm (4in)

1 In recent years, decorating eggs has grown in popularity, and plenty of classes are available for those with imagination and nimble fingers. The samples shown here have been kindly lent to us by Margaret Ford of CelCakes, and illustrate the beauty of the craft.

2 To shape the cake, first marzipan the top and then cut out with the template. Marzipan the sides and round off the top edge. Cover with chocolate sugarpaste. Cover the board completely, reduce the template by 1cm ($^1/_2$in) all round and use it to cut out the section under the cake.



3 Roll out thinly the milk chocolate cocoform and cut out a border to go around the base of the cake with a shaped frill cutter. Start with a straight line then line it up with the edge of the cutter that is opposite the pattern. Attach to the cake with edible glue.

Cake Tip

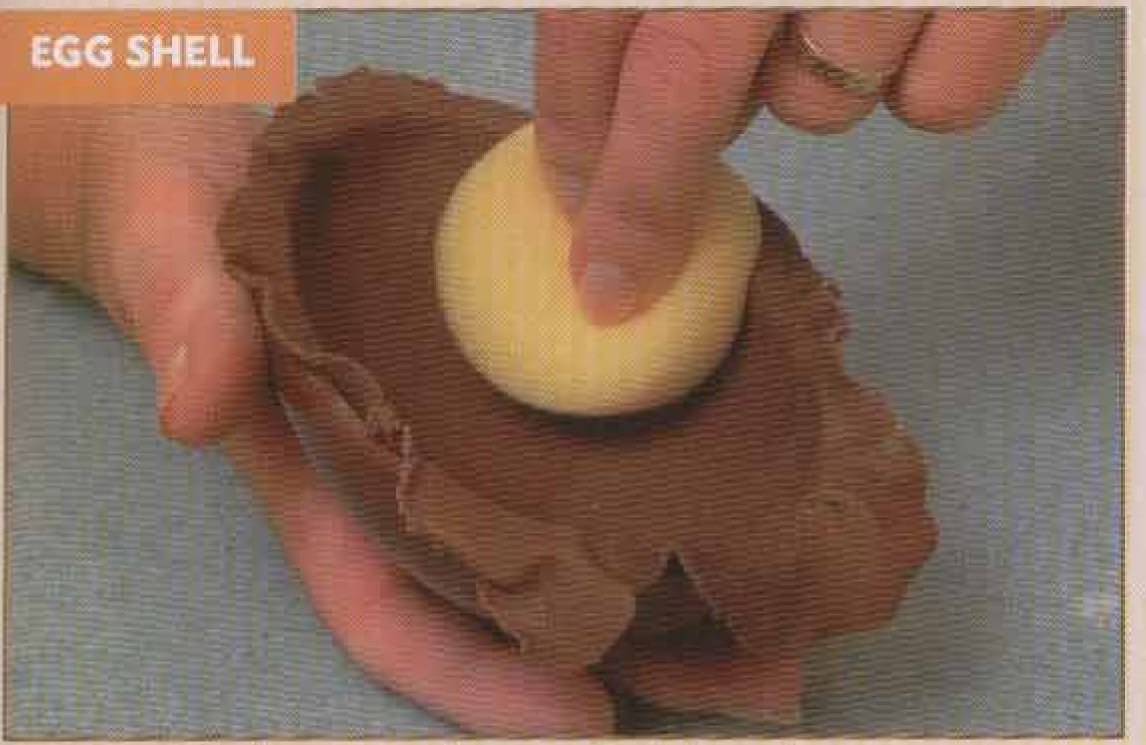
Do not leave the chocolate sugarpaste under the cake on the board. It is rather soft and sticky and adheres to the base of the cake.

Cake Tip

If the cocoform becomes soft when you roll it out, dust both sides with icing sugar.

4 Make a long, thin roll to go all the way around the cake with white chocolate cocoform. For a smooth, even roll, first form roughly with your fingers and then use a smoother to even out the thickness. Place the smoother over the roll, apply pressure and move from side to side. Attach and emboss a pattern with a shell tool.

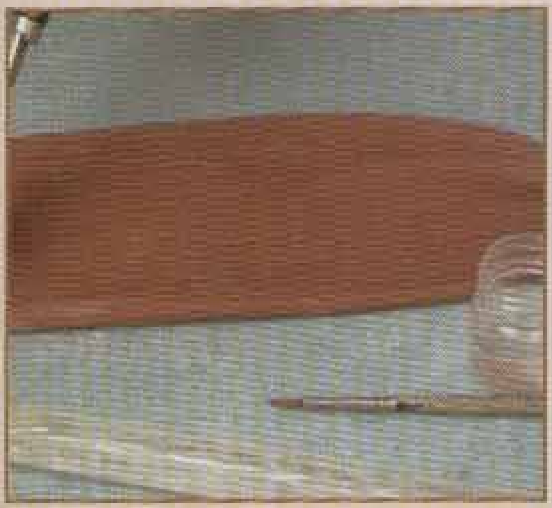
EGG SHELL



5 To make the eggs, mix one third chocolate sugarpaste and two-thirds flower paste. Roll the paste out thinly, dust with icing sugar and press lightly into the mould with a sponge. Trim around the edge and leave in the mould until it is dry enough to hold its shape.

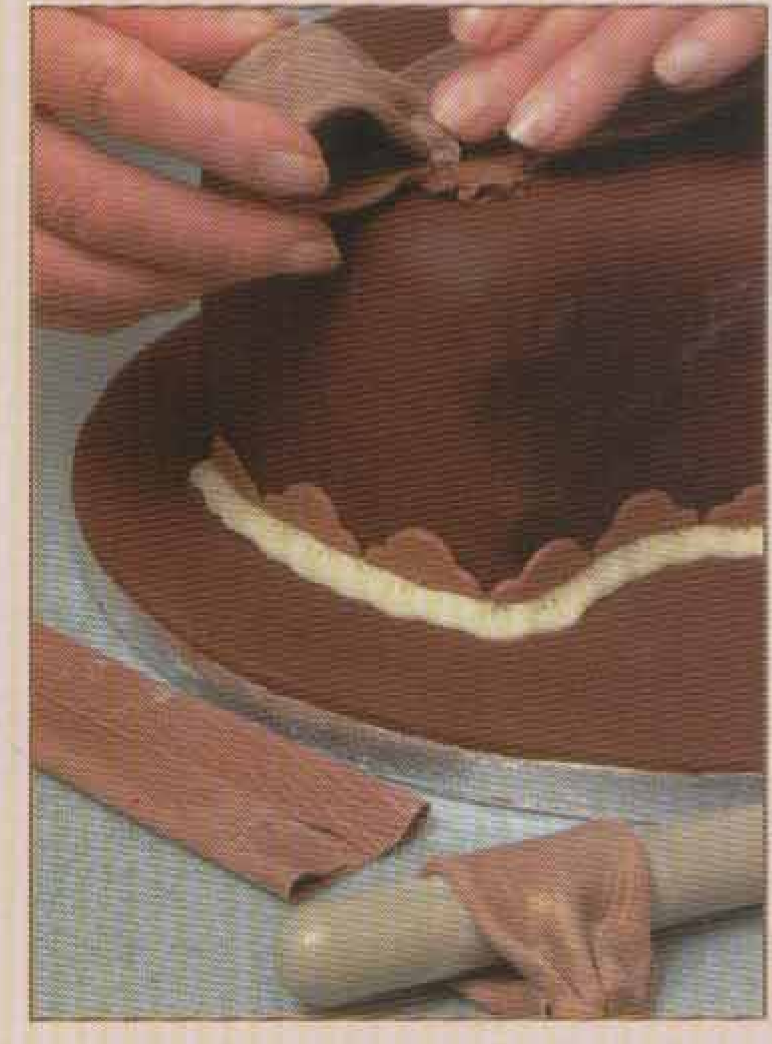
6 Make two halves and cut the second one across the centre. Fasten them together with a double-edged band of milk chocolate cocoform, made with the frill cutter.

7 Attach round the edge of the smaller piece and leave half-protruding, then slide the half egg into this and press together to join. Decorate the edge of the top half and the spare piece in the same pattern.



8 For the bow and drape, you will need about 100g (4oz) of paste. Mix together one-third flower paste and two-thirds chocolate sugarpaste. Roll out and texture with the varipin. Cut out a rectangle 25cm (10in) by 15cm (6in). Roll the edges under and gather at one end.

9 Cut the opposite end at a slight angle and then brush carefully with platinum gold powder. Lay the drape across the centre of the cake with the gather at the front, to the left-hand side of the indent.

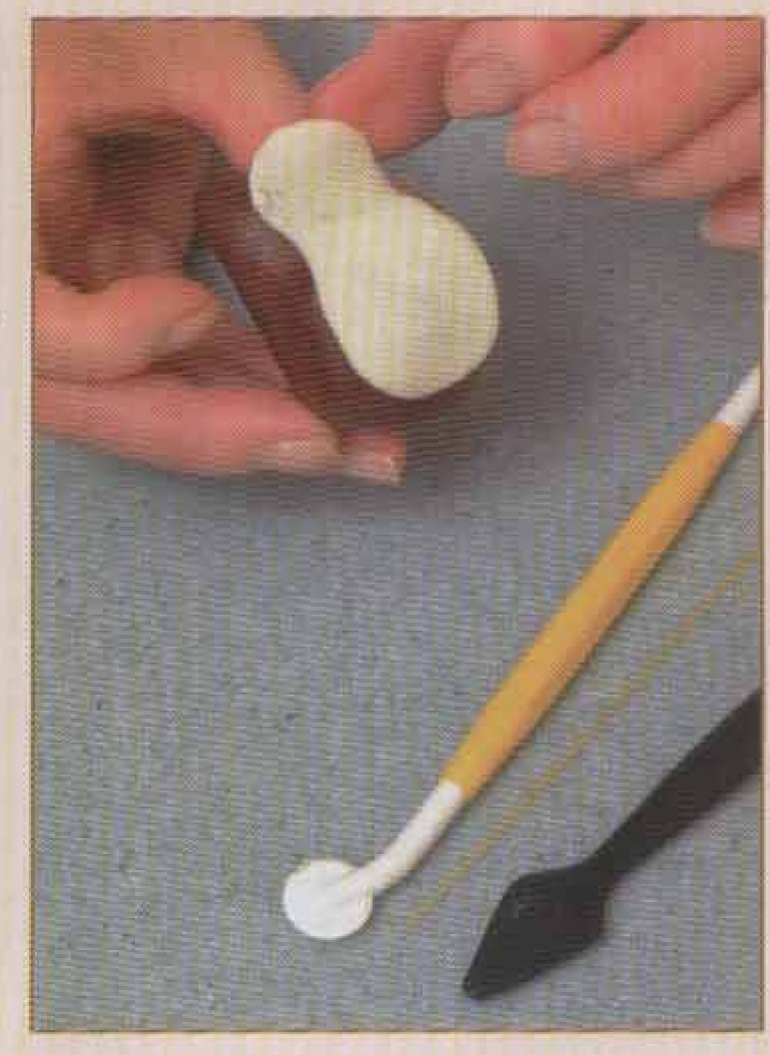


10 For the bow cut two rectangles 13cm (5in) by 10cm (4in) and texture. Fold the side edges inwards, fold in half lengthways and pinch together. Place a piece of doweling inside to support the loops until dry. Arrange on the cake and cover the centre with a strip to represent the knot.

11 Place the spare piece of eggshell half way along the drape with the opening facing forward. Support at an angle with a lump of flowerpaste. Drape a little textured paste inside and place several white cocoform flowers around the edge.

RABBIT

12 Weigh 75g (3oz) of plain cocoform for the rabbit. Save 15g ($^1/_2$oz) for the feet and arms. Shape the body with two thirds of the remainder, make a cone, flatten the point and indent across the centre to emphasise the tummy. Cover the front in white.



Cake Tip

If the plain chocolate cocoform is too stiff for you to mould replace a small amount with chocolate sugarpaste to soften.

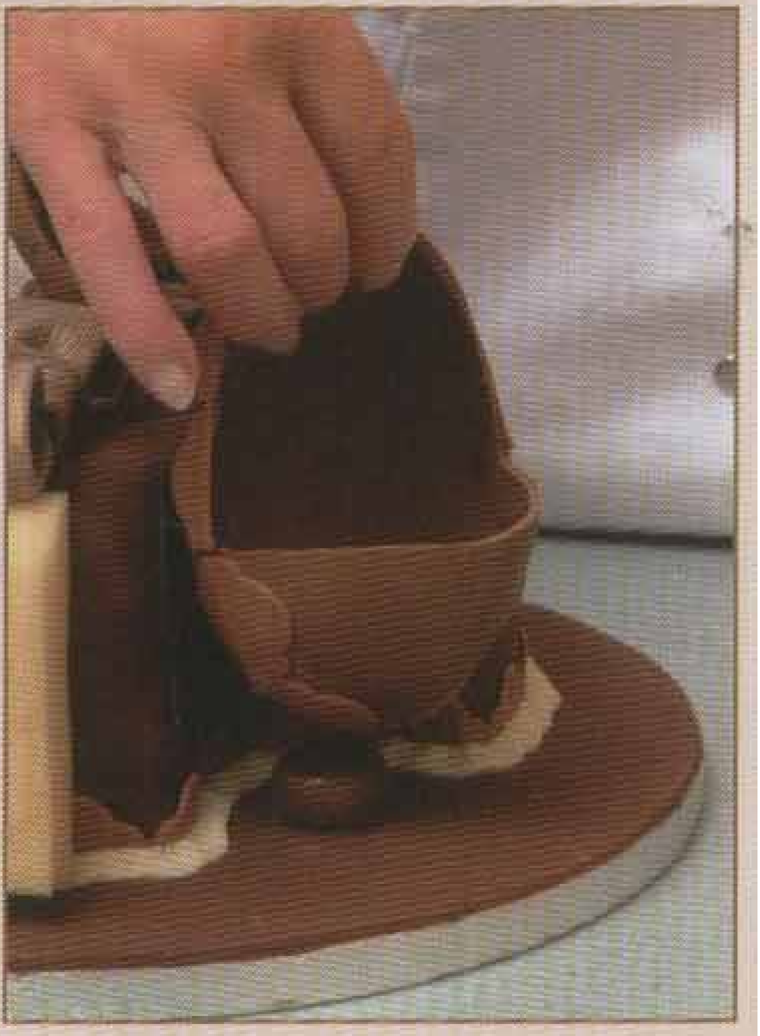
13 Insert a piece of spaghetti into the body, leave a piece protruding at the top and place into the eggshell. Add two flattened cones for the feet. Indent three circles into the underneath as shown. Make a short roll of paste and place over the body for the arms.

14 To make the head, roll a long cone and cut down the centre from the tip to make the ears. Turn cut edges of the ears down, and then indent with a bone tool. Rock the back of the tool over the head, below the ears and again half way down.

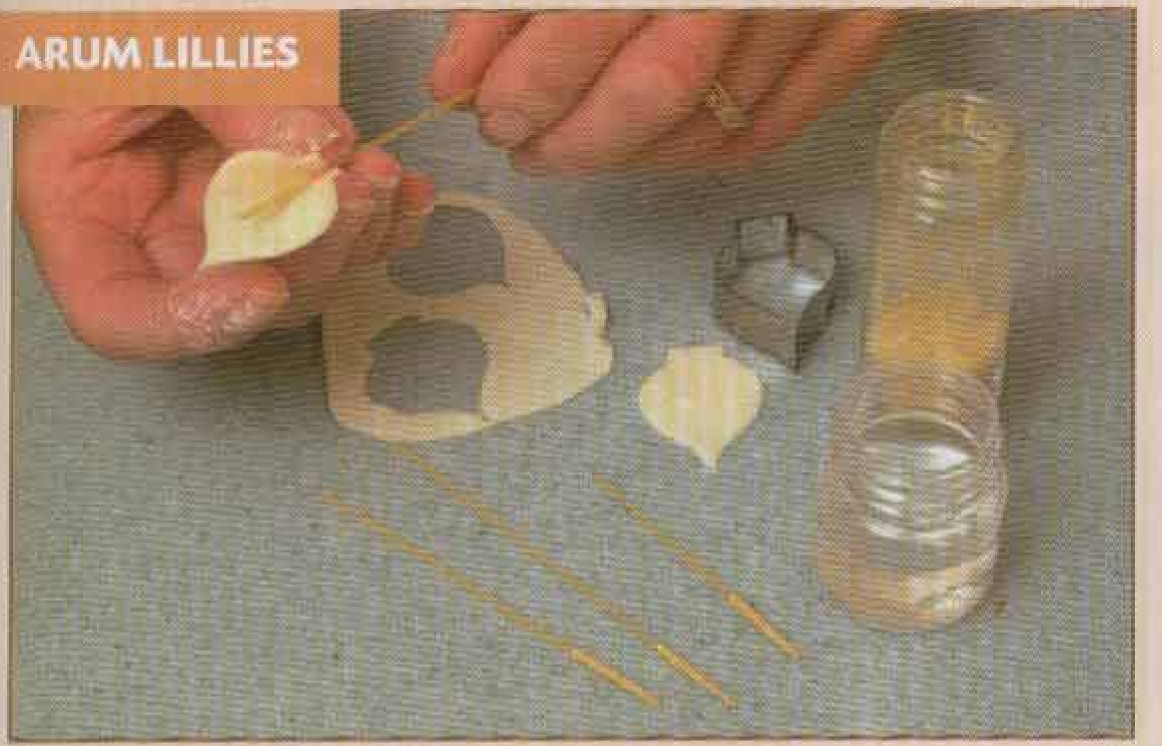
15 Roll a tiny dumbbell shape from milk cocoform and flatten. Attach to the front of the face and indent holes for the whiskers. Use the bone tool to make hollows for the eyes and fill with white and dark cocoform. Add a nose and a hole for the mouth.

16 Press the head onto the body. Make a cocoform daffodil and place it in the centre of the arms where the paws would be.

17 Place a small lump of sugarpaste and flower paste on the board, inside the cake indent. Press a hollow in the centre and position the egg on top. Fill the base of the egg with a lump of cream or brown sugarpaste.

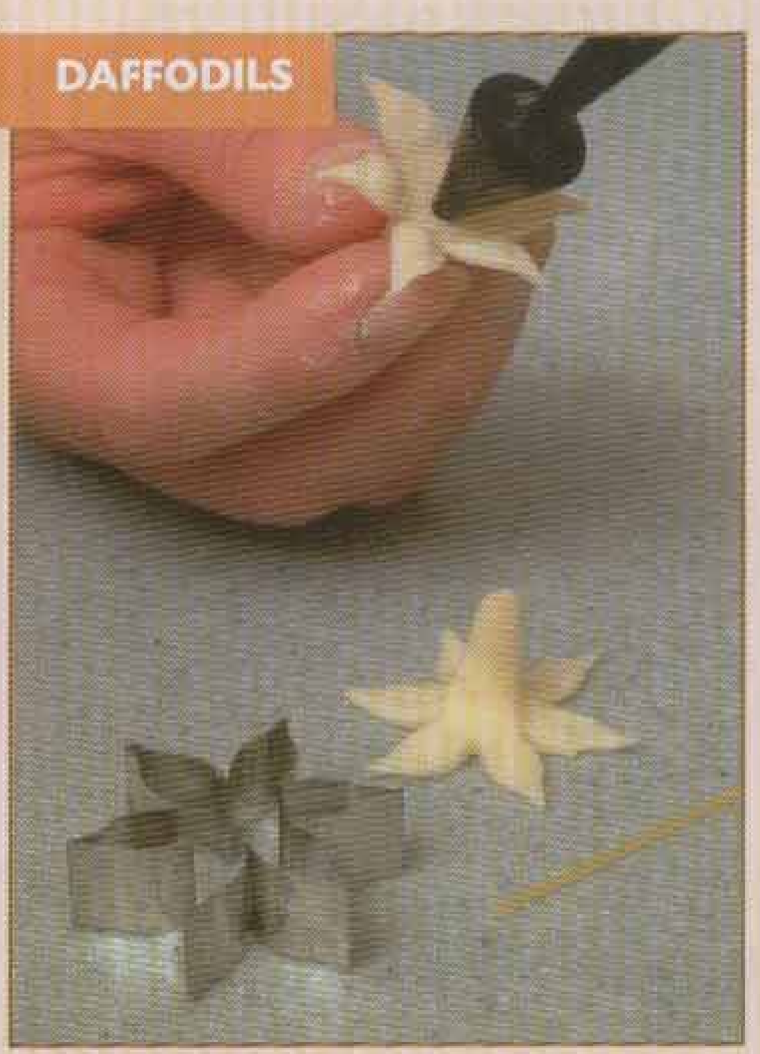


ARUM LILLIES

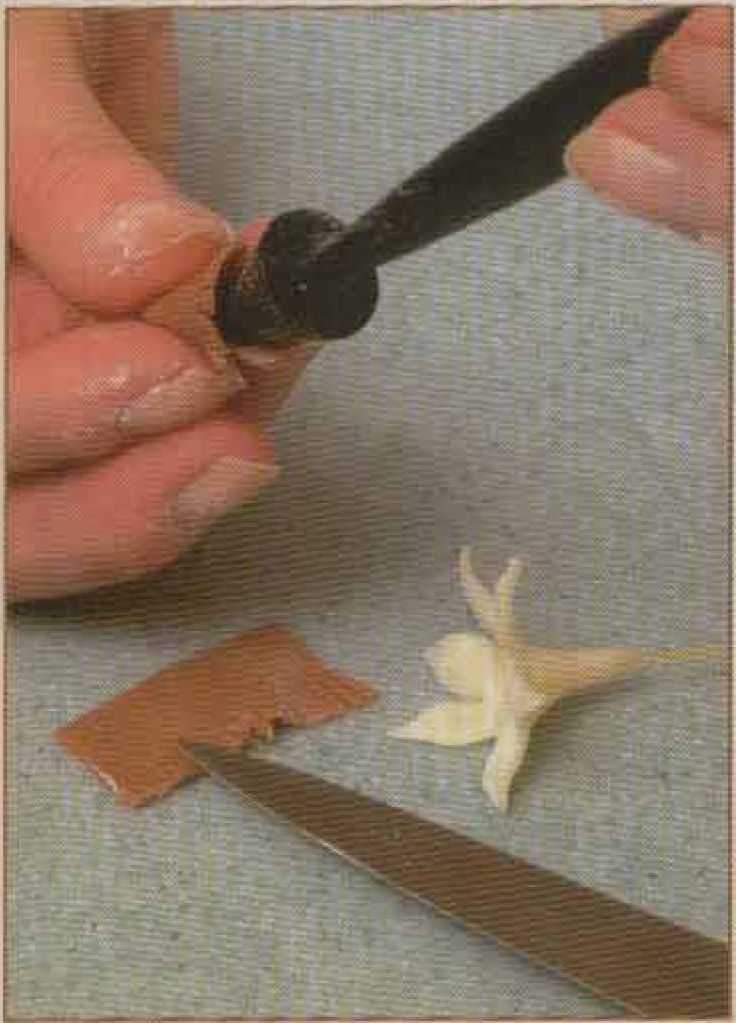


18 To make the arum lilies, break a few pieces of spaghetti into short lengths, dip the end in edible glue for about 1cm ($^1/_2$in) and then into yellow sugartex and leave to dry. Roll out a little white cocoform, cut out the lily petals and wrap round the spaghetti stems.

DAFFODILS

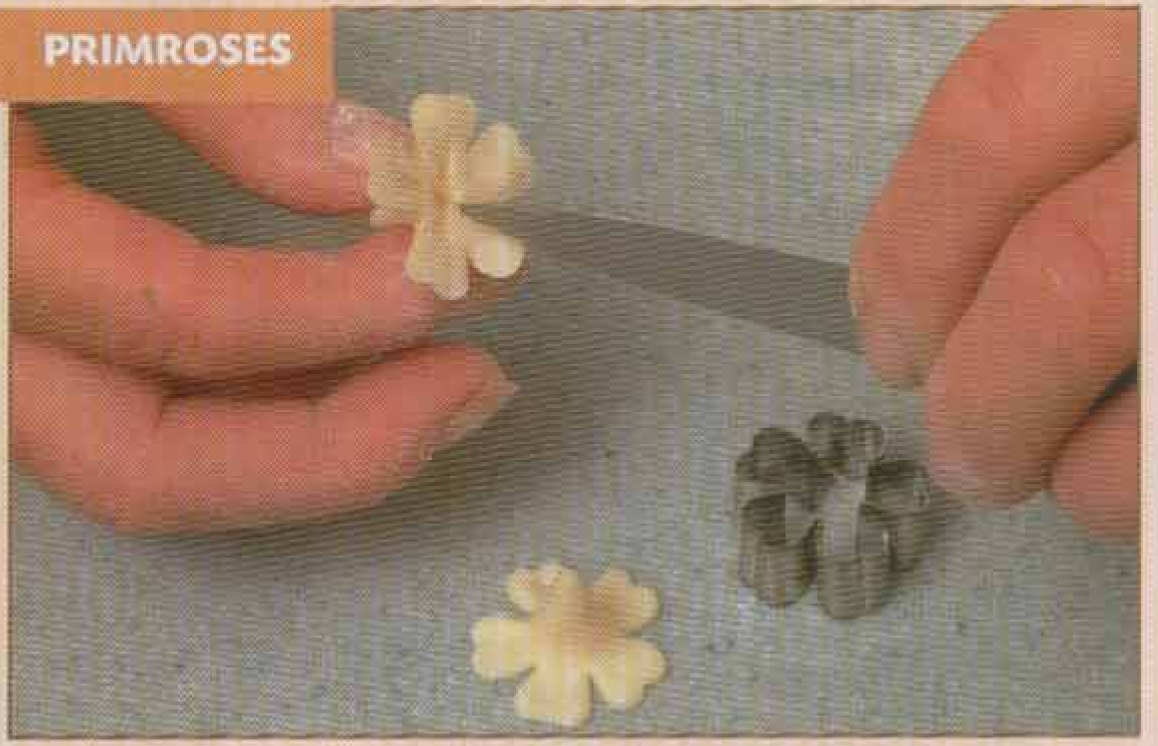


19 To make the daffodils, make a top hat shape and cut out with a six-petal calyx. Make a hollow in the centre and thread onto a piece of spaghetti, remove any excess to make a slim trumpet shape.



20 Cut a short length of a contrasting colour and make short cuts in one edge. Wrap round into a circle, gather at the base and insert into the calyx.

PRIMROSES

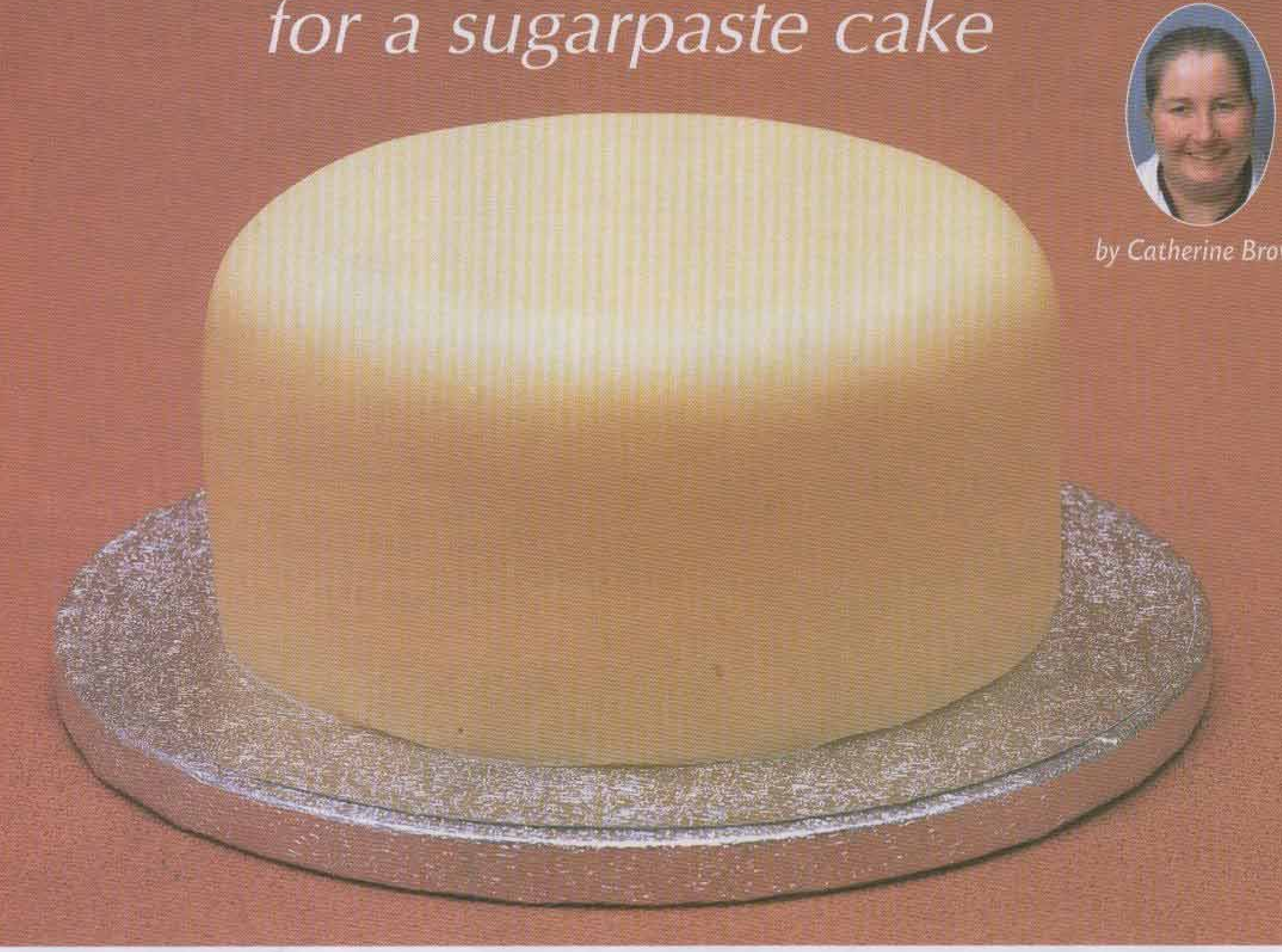


21 For the primroses, make a top hat shape, place the cutter over the top and cut out the flower. Indent two lines from the centre of the flower in each petal. Thread onto spaghetti and dust the flowers with gold powder.

22 Arrange the flowers inside the eggshell, push the spaghetti stalks into the sugarpaste. Finish with a gold ribbon round the board.

Covering a cake with marzipan
for a sugarpaste cake

by Catherine Brown



Secrets of Success

All exotic sugarcraft creations need as their foundation is a well marzipanned cake base. In this article we aim to provide you with all the skills you need to achieve this. Take the first steps on the path to success!

Note: Marzipan is easily contaminated and will then ferment. Ensure all equipment and worktops are clean. In hot weather, it is best to wash worktops with an antibacterial cleaner and allow to dry.

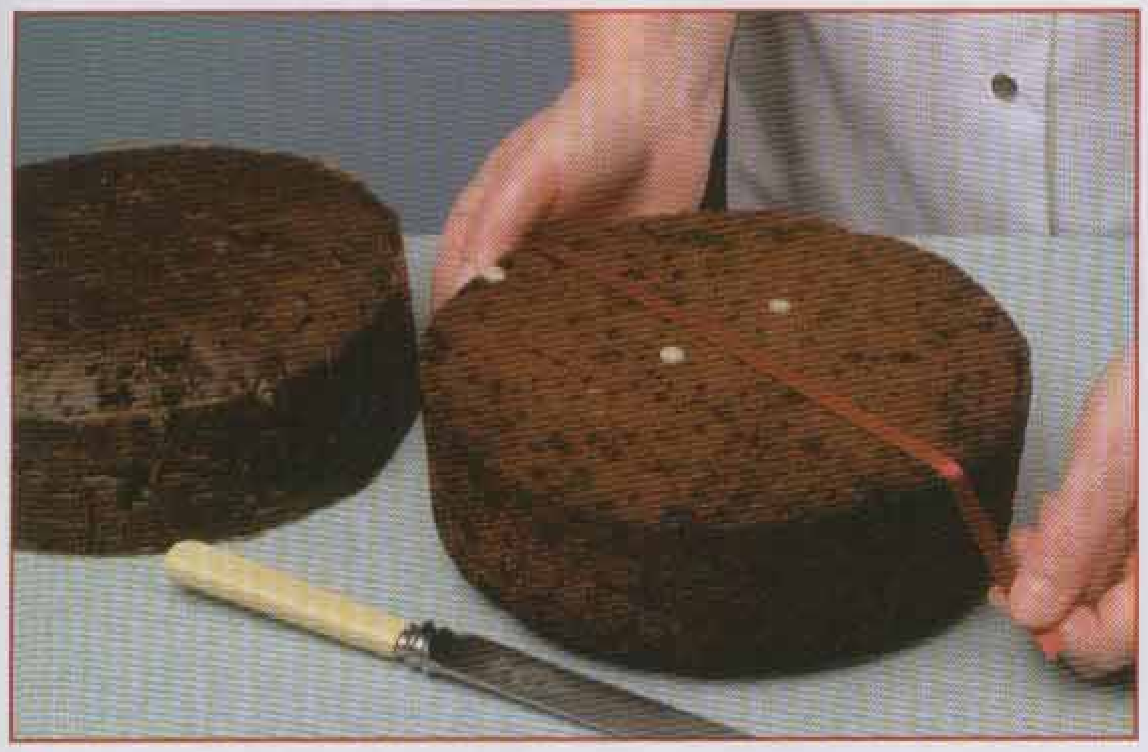
YOU WILL NEED

- round fruit cake base 20cm (8in)
- round cake drum 28cm (11in)
- marzipan 875g (1lb 14oz)
- wide topped bowl of icing sugar for dusting / icing sugar shaker
- apricot purée /glaze (Supercook - available from supermarkets)
- heavy based saucepan or microwaveable bowl for purée
- rolling pin
- smoother
- plastic scraper
- small sharp kitchen knife
- paint brush or similar 2.5cm (1in)
- length of string or narrow ribbon
- clean damp white dishcloth
- clean tea towel

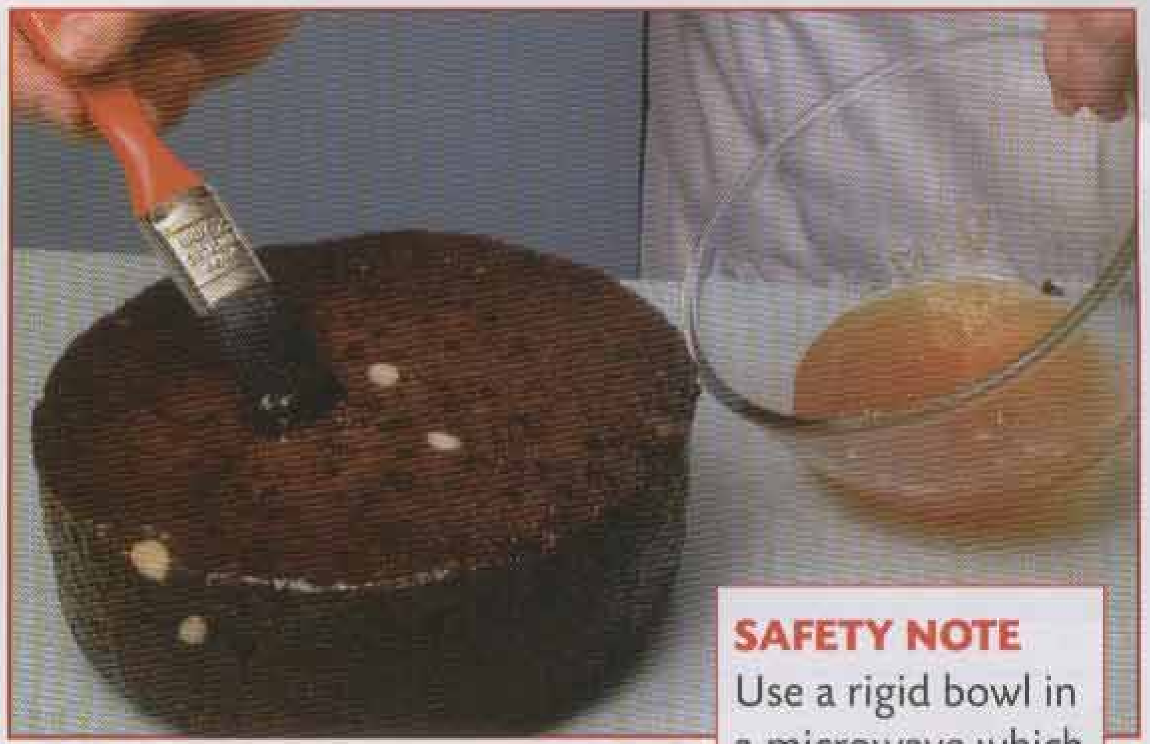
Ready Reckoner

If you would like a free copy of a marzipan and sugarpaste Ready Reckoner so you know how much paste to use for different sized cakes, send a S.A.E. to
Sweet Success,
Unit 7
Gauntley Court,
Ward Street,
Nottingham,
NG7 5HD.

sweet success
www.sweetsuccess.uk.com

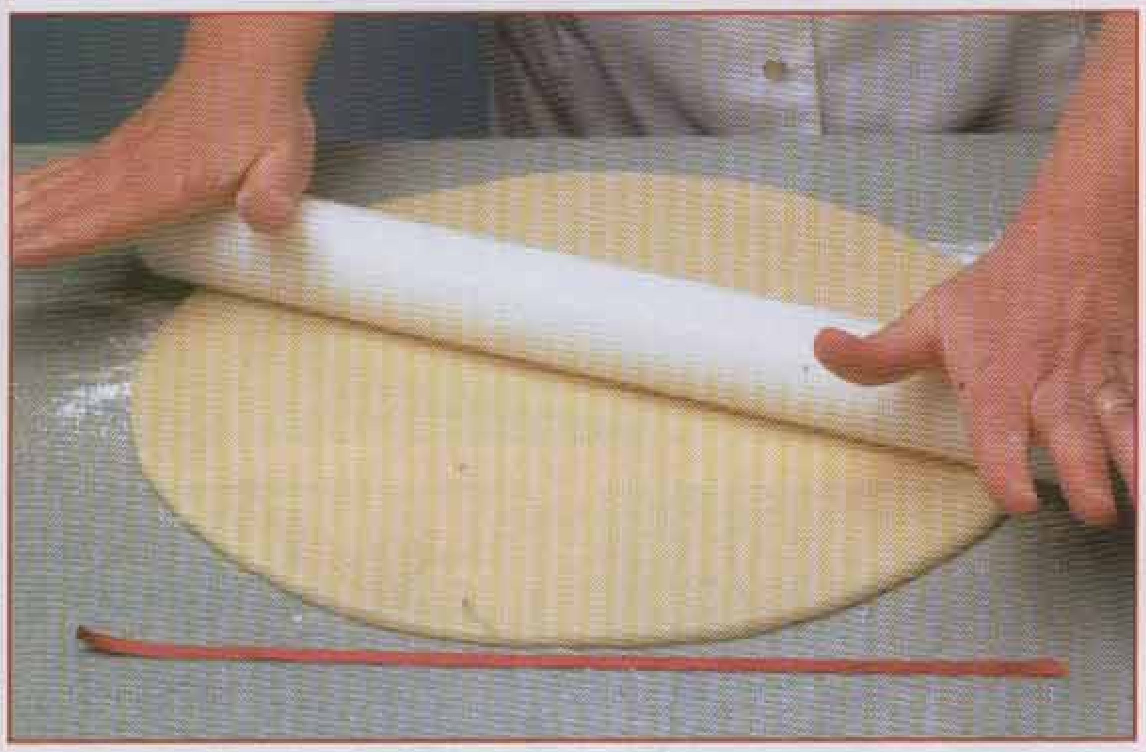


1 Carefully remove parchment paper from the cake base. Invert the cake base so the bottom becomes the top. Plug any holes with marzipan to create a smooth surface. Use string to measure the cake and cut to equal length of top plus sides.



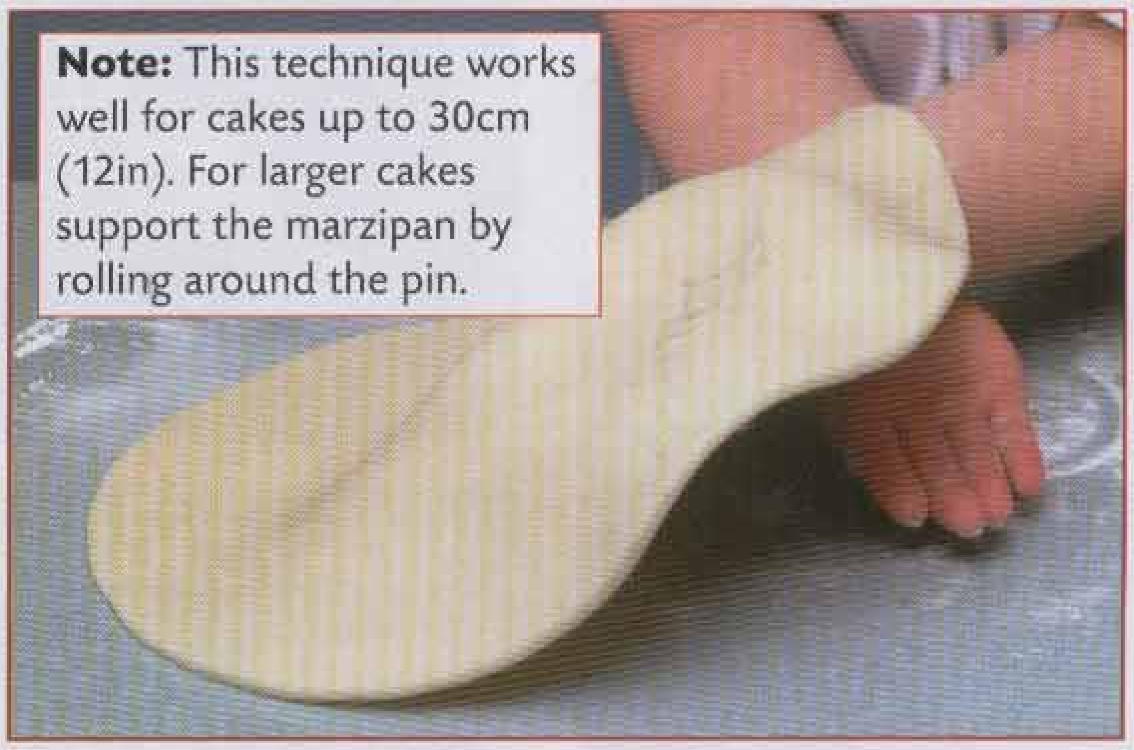
2 Heat apricot glaze to boiling, either in a microwave oven or on the hob in a heavy based pan. Brush onto the surface of the cake base.

SAFETY NOTE
Use a rigid bowl in a microwave which will not soften with the intense heat of the puree.



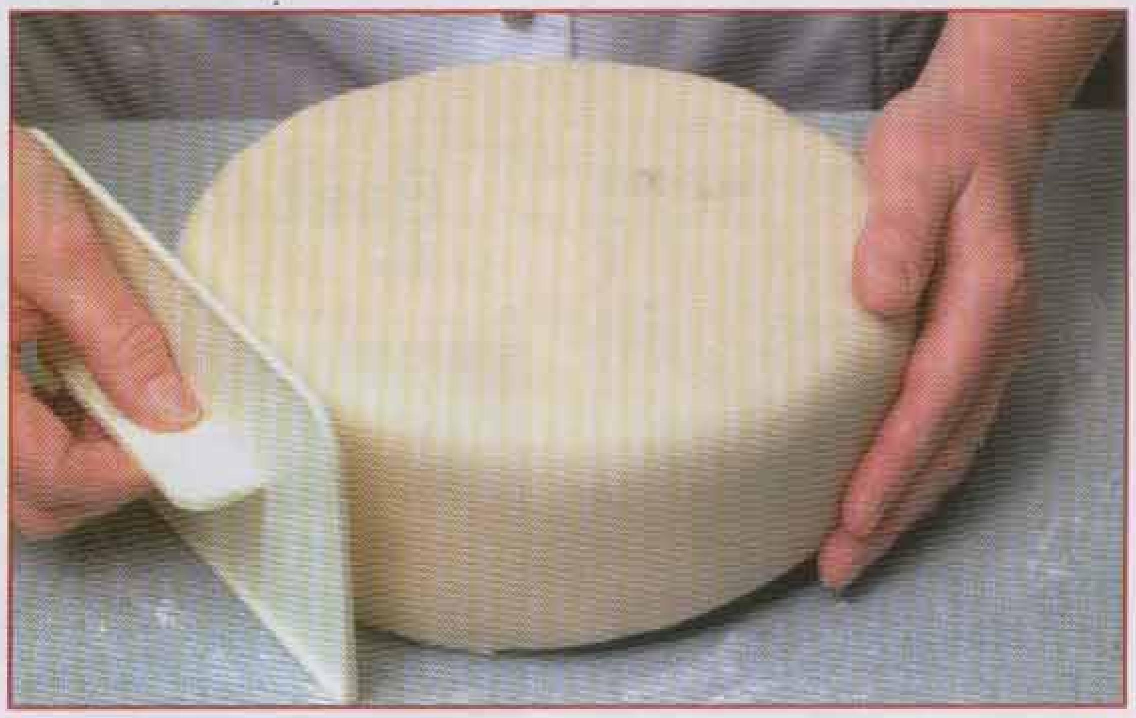
3 Lightly dust icing sugar under the marzipan knead it gently until it reaches a malleable and smooth condition. Do not overwork or it will become oily. Clean worktop with a scraper, redust with sugar and pin (roll) the paste out until it reaches a diameter that matches the string length plus about 5cm (2in). Redust if the marzipan sticks.

Note: This technique works well for cakes up to 30cm (12in). For larger cakes support the marzipan by rolling around the pin.



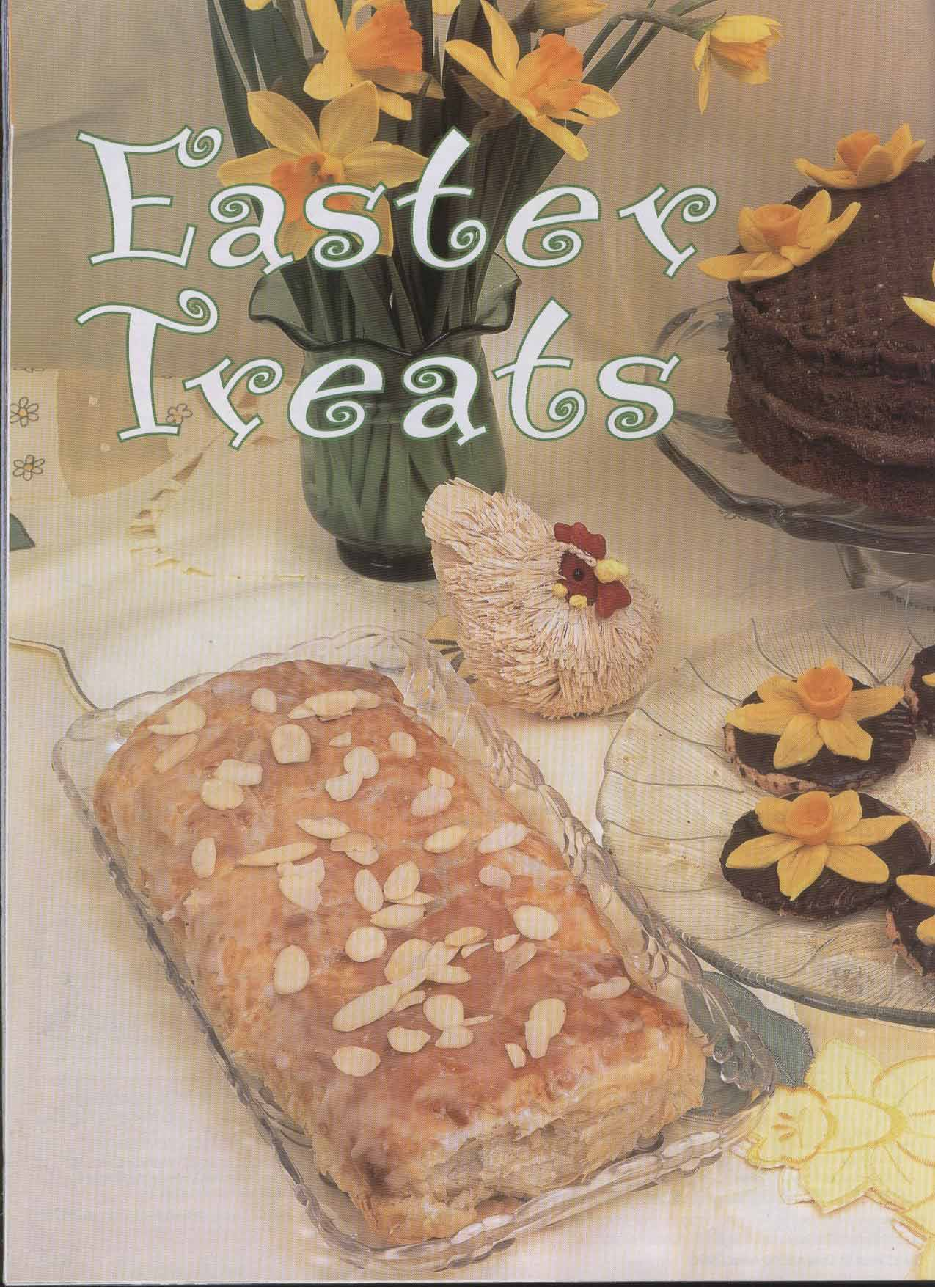
4 Pick up the marzipan as follows. Lift the left hand edge with your right hand and slide left hand, palm upwards, under the marzipan. Raise your left hand to allow your right hand to be inserted, palm upwards, to support the marzipan whilst transferring to the cake.

5 Lower the marzipan on to the cake by draping over one edge and smoothing onto the surface using your free hand. This prevents air from being trapped between the cake and the covering. Attach the marzipan firmly at the base of the cake and trim off excess, holding the knife at a 30 degree angle.



6 Smooth the sides of the cake first, pushing the smoother firmly but gently against the side. The top is smoothed with a circular motion. Cupping your palm slightly, run your hand around the top edge to create a rounded finish.

Easter Treats



The Easter Holiday gives us a good reason for baking some special cakes and biscuits with a Springtime look. Chocolate and marzipan are the traditional choices for Easter, and I am suggesting four really delicious recipes, which use these ingredients, including a real treat from Sicily.

by Valerie Hedgethorne

Sicilian Easter Cake

(Cassata alla Siciliana)

This traditional Sicilian cake is made at Christmas, Easter or any special occasion. There are, of course, variations on the recipe, but my version is really good, with a delicious filling and chocolate coating. Do try it!

You will need a 2 lb loaf tin measuring approximately 20 x 10cm (8 x 4in) across the base.

Ingredients

Cake

110g (4oz) margarine
110g (4oz) caster sugar
2 large eggs
150g (5oz) self-raising flour
1 orange - grated zest

Filling

250g (8oz) ricotta cheese
1 tablespoon double cream
25g (1oz) caster sugar
3 tablespoons orange liqueur or brandy
75g (3oz) glacé fruits e.g. cherries, pineapple, mixed peel, angelica
25g (1oz) plain chocolate

Coating

175g (6oz) plain chocolate (at least 70% cocoa solids)
4 tablespoons strong coffee
175g (6oz) unsalted butter

Decoration

Chopped glacé fruits or mini Easter eggs

1 Line the base of the loaf tin. Heat the oven to Gas 4/180°C/350°F.

2 Cream the fat and sugar, beat in the eggs gradually then fold in the sifted flour and the grated orange zest.

3 Put into the loaf tin. Make a slight hollow in the top and bake for approximately 45 minutes, or until firm in the centre.

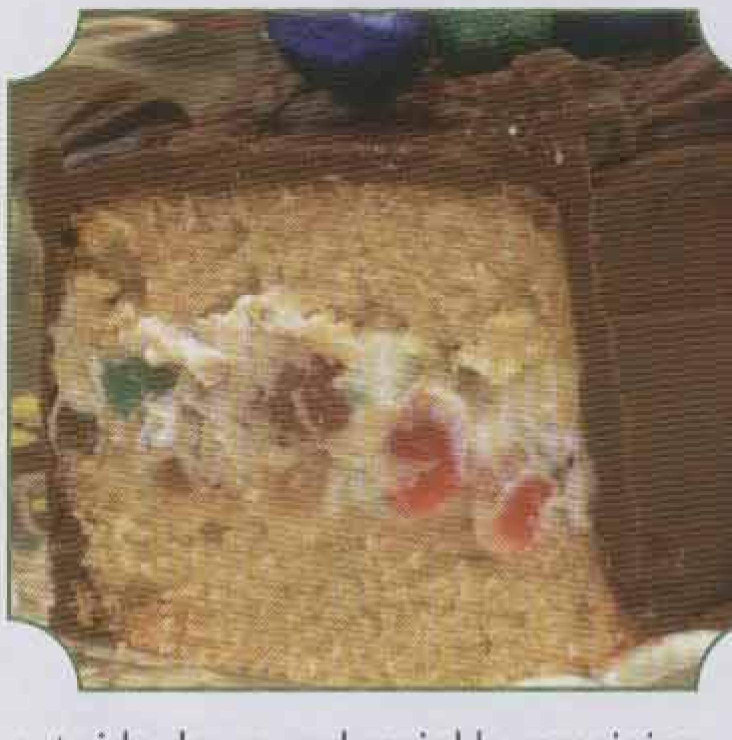
4 Turn out onto a cooling rack and allow to get cold. This can be stored overnight before assembling.

5 **The filling:** cut up the fruits and soak them at least 1 hour in 1 tablespoon of the liqueur. Chop the 1oz chocolate into small pieces.

6 Beat the cheese and sugar until smooth. Add the drained fruits, chopped chocolate and double cream.

7 To assemble: Level the top of the cake if necessary and cut across into two slices.

8 Place one piece on a serving dish. If the tin had sloping sides use the top larger slice for the base. Sprinkle with 1 tablespoon liqueur and any from the fruit. Spread the filling over the cake and press the second piece of cake on top,



cut side down and sprinkle remaining liqueur over it.

9 Make the icing: Melt the chocolate in the coffee and allow to cool slightly. Beat the butter until soft then beat in the melted chocolate.

10 Leave until firm enough to spread then coat the top and sides of the cake, reserving enough to pipe shells around the top edge.

11 Decorate with either chopped fruits or mini Easter eggs.

12 Store in a cool place.

In Sicily sugared almonds are sometimes used to decorate the top.

Easter Almond Puff

This almond pastry slice is excellent for either a dessert, served warm with single cream, or as a cake similar to a strudel.

You will need a baking tray.

Ingredients

350g (12oz) ready-made puff pastry
110g (4oz) ground almonds
50g (2oz) icing sugar
50g (2oz) caster sugar
110g (4oz) cake crumbs
110g (4oz) sultanas
2 small eggs
few drops almond extract
Decoration
75g (3oz) icing sugar
few flaked almonds

Method

1 Heat the oven to Gas 6/200°C/400°F with the shelf near the top of the oven.

2 Roll out the pastry to a rectangle approximately 30cm (12in) square. Trim the edges.

3 Make the filling: Mix all ingredients together with just enough egg to bind to a stiff mixture, reserving the remaining egg, spread the filling down the centre of the pastry, fold the sides over and seal with egg. Seal the ends.

4 Place on the baking tray with the fold underneath. Make a few slits in the top. Bake for approximately 35 minutes or until golden brown.

5 **Icing**: Mix the icing sugar with just enough water to enable it to coat the back of the spoon, and brush it over the pastry as soon as it comes from the oven, sprinkling with a few flaked almonds.

This freezes well without the icing.

Rum & Chocolate with Chocolate Marzipan

This chocolate cake is good at any time of the year, but here it is made into a special treat for Easter with a rum flavour and chocolate marzipan top. Marzipan daffodils complete the Springtime look.

You will need a deep 20cm (8in) round cake tin, and a textured rolling pin if available.

Ingredients

Cake
- 225g (8oz) butter
- 225g (8oz) soft light brown sugar
- 4 large eggs
- 200g (7oz) self-raising flour
- 2 tablespoons drinking chocolate
- 50g (2oz) ground almonds
- 2 tablespoons rum

Butter icing
- 1 tablespoon cocoa
- 2 tablespoons boiling water
- 50g (2oz) unsalted butter
- 110g (4oz) icing sugar
- 1 tablespoon rum

Marzipan
- 50g (2oz) icing sugar
- 50g (2oz) caster sugar
- 110g (4oz) ground almonds
- 50g (2oz) plain chocolate
- 1 tablespoon rum

Decoration
- 175g (6oz) white almond paste
- Food colourings: yellow and orange

Method

1 Line the sides and base of the tin with Bake-O-Glide or greased greaseproof paper. Heat the oven to Gas 4/180°C/350°F.

2 Cream together the butter and sugar, beat in the eggs gradually then fold in the sifted flour and drinking chocolate and lastly the ground almonds and rum.

3 Put into the cake tin and make a slight hollow in the top.

4 Bake for approximately 1 hour or until firm in the centre.

5 Remove from the tin onto a cooling rack and leave to get cold.

6 Butter icing: mix the cocoa to a paste with the boiling water and cool slightly whilst creaming the butter and icing sugar. Beat in the cocoa paste and the rum.

Marzipan

1 Melt the chocolate.

2 Mix together the two sugars and ground almonds. Bind with the melted chocolate, the rum and just enough egg to make a firm mixture.

3 Roll this out to a circle the size of the cake. Roll with a textured rolling pin, or mark lines with a knife.

4 Cut the cake in half, sandwich it with the butter icing, and spread a tablespoon over the top. Place the circle of marzipan on top and trim the edges with scissors. Crimp the edges.

5 **Decoration**: Colour the almond paste yellow and orange. Make at least 5 daffodils. Place them on the cake.

A plaque with an Easter greeting on could be placed on the top.

Chocolate & Almond Easter Biscuits

Instead of the usual Easter biscuits try these, which contain ground almonds and have chopped chocolate instead of currants. The chocolate coating and the marzipan of the daffodils make a delicious combination of flavours.

You will need two baking trays.

Ingredients

25g (1oz) plain chocolate	
110g (4oz) butter or block margarine	
75g (3oz) caster sugar	
1/2 small egg	
150g (5oz) plain flour	
25g (1oz) ground almonds	
Topping	
110g plain chocolate	
175g (6oz) almond paste	
Food colours: yellow and orange	

Method

1 Chop the chocolate into very small pieces.

2 Cream together the fat and sugar, beat in the half egg then stir in the flour, ground almonds and chocolate. It should be a firm dough.

3 Wrap in clingfilm and leave at least 30 minutes in the refrigerator. Heat the oven to Gas 4/180°C/350°F.

4 Grease 2 baking trays.

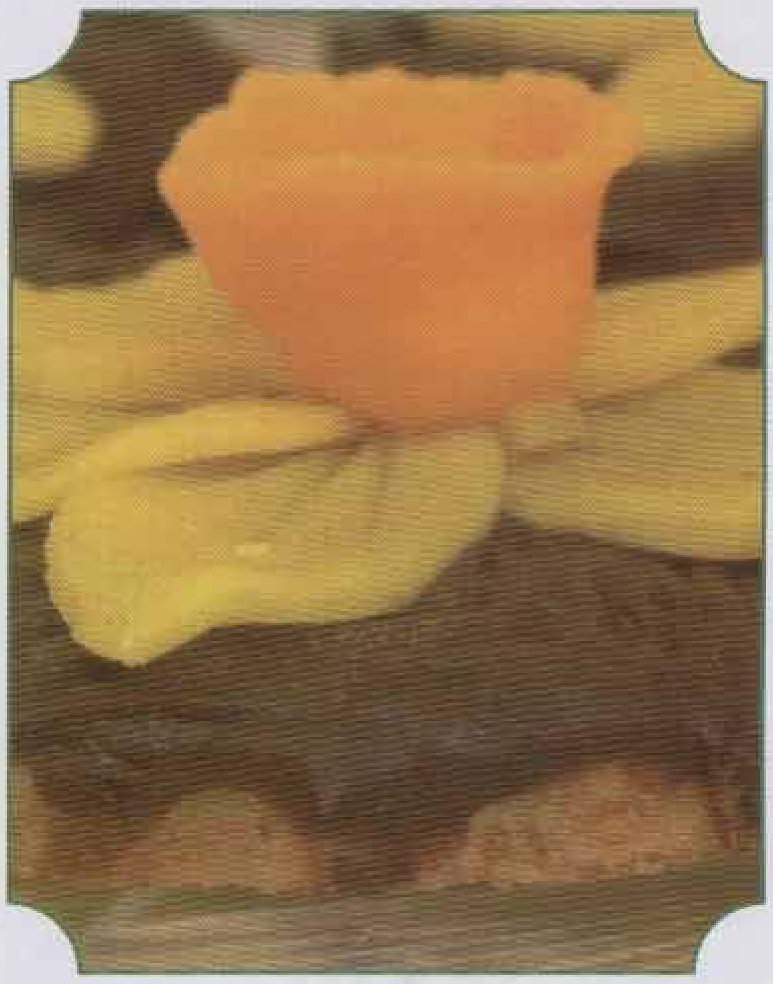
5 Roll out the biscuit dough, not too thinly, and cut out, re-rolling the trimmings.

6 Place on the baking trays and bake for approximately 15 minutes or until light golden brown. Leave to become cold.

7 Melt the chocolate and coat the tops of the biscuits, combing them to give a wavy pattern, using an icing comb or a fork.

8 Leave to set.

9 Colour the almond paste yellow and orange to make daffodils of a size to almost cover the biscuits.



10 Store in an airtight container.

These keep very well for several days in an airtight container. The daffodils can be omitted for other occasions.

COMING NEXT MONTH

Your regular monthly magazine

Coming in the next issue of

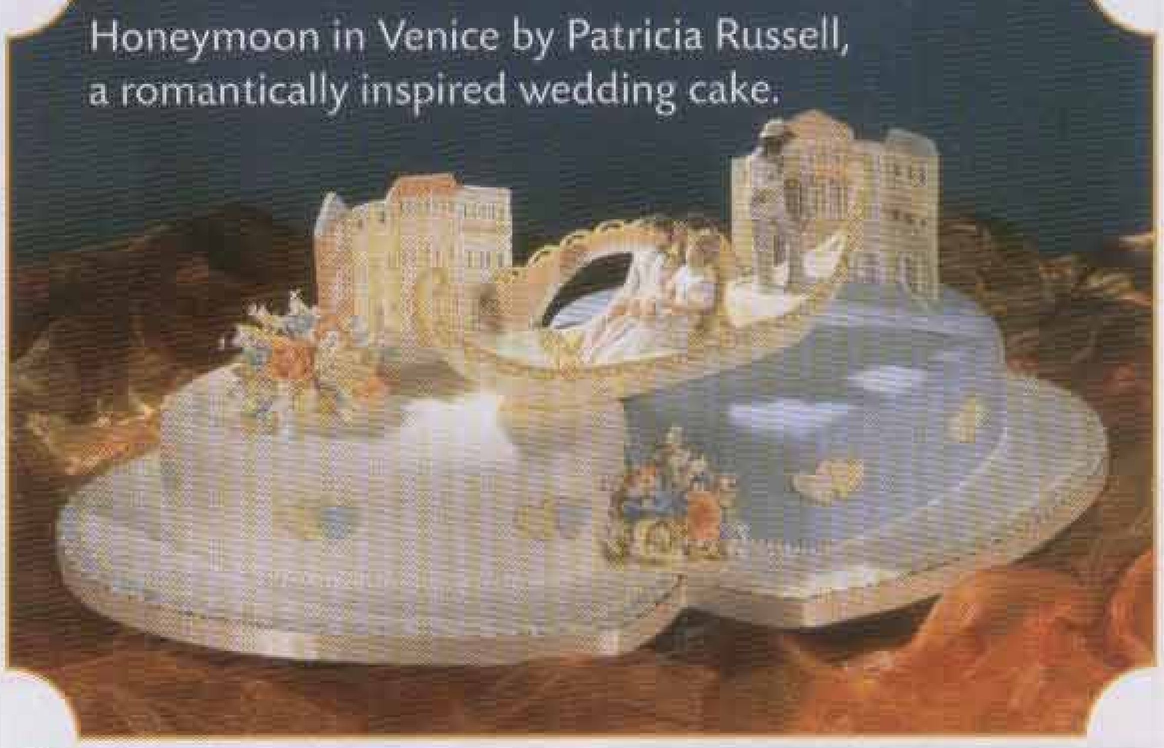
Cake

CRAFT & DECORATION

Wedding Special

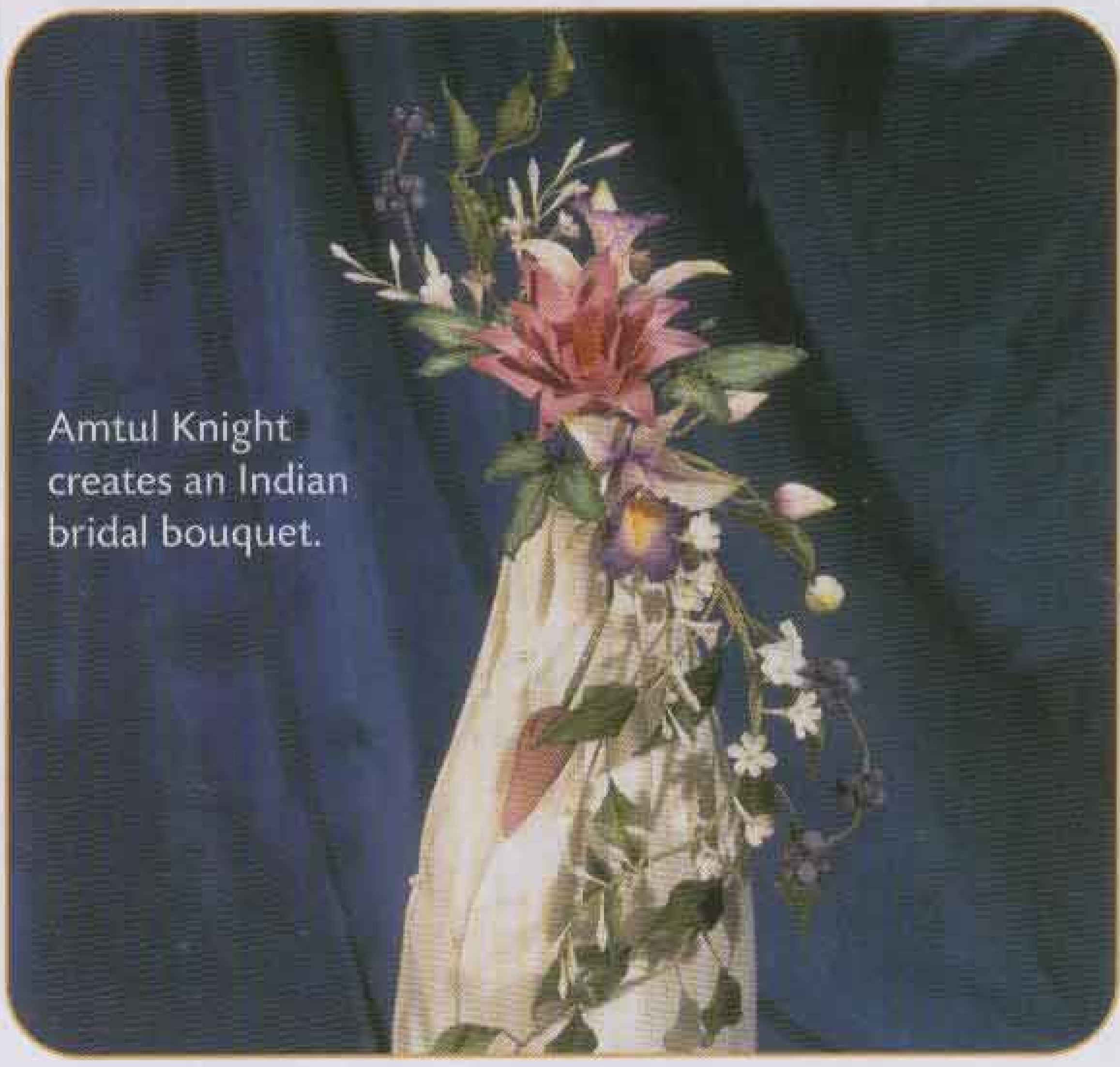
Fanciful, framed and floral by Kerry Vincent not as difficult a cake to achieve as you might at first think.

Silky Peaches from Margaret Ford uses a new paste from Brazil for her fine drapes.



Honeymoon in Venice by Patricia Russell, a romantically inspired wedding cake.

For the bride who prefers not to go for a traditional fruit cake, Valerie Hedgethorne bakes four alternative cakes, with charts to help you calculate different size cakes.



Amtul Knight creates an Indian bridal bouquet.

Plus all your regular favourites

- *Food Facts*
- *Sweet Talk*
- *Readers Gallery*

May Issue on sale

13th April 2006

Dreamy Wedding Cakes!